

# Branch: Confectioner chocolate maker



**Sigle:** COCHMA

**Option:** Confectioner chocolate maker

**Level :** CAP

**Prerequisites :** First cycle study certificate

**Opportunities :**

The activity of artisanal chocolate makers and confectioners remains strong. There are vacancies in the food industry, for products generally sold in supermarkets.

## **Description**

The chocolatier-confiseur is involved in all stages of chocolate or confectionery production (truffles, pralines, caramels, nougats, sweets and other delicacies). He or she may also have sales activities. It is above all a technical profession: to produce interiors and coatings, you need to know the products used well, to evaluate their resistance to heat and their reaction to cold, and you need to know how to make clever mixtures.

In confectionery, you need to know the techniques of cooking, melting, shaping and filling. In chocolate making, it is more a question of the raw materials used, knowing how to marry them, studying their resistance to heat and their reaction to cold. To make chocolate, we start with the "heart" of the chocolate. Then we cut the plates with a piano wire system called a "guitar". Once the pieces have been cut, they are then dipped in chocolate and coated with a couverture.

Tempering machines are used to keep the coating at the right temperature. Tempering, dipping, coating, chocolate making is a very technical profession.

**Quality and competences :**

It is an artistic profession that requires imagination, creativity and an aesthetic sense.