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Cocoashala celebrates success of 5th International IICCT Chocolate Tasters Certification Course

Cocoashala has set the stage for India to emerge as a global powerhouse of bean-to-bar chocolate mastery as participants join the course from around the world

By **Shraddha Warde** | March 24, 2025


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L Nitin Chordia, Cocoashala
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Cocoashala, the vanguard of India's bean-to-bar chocolate revolution, has achieved yet another monumental feat with the roaring success of the 5th International IICCT Chocolate Tasters Certification Course in India. Transforming mere confectioners into connoisseurs of cocoa, Cocoashala has set the stage for India to emerge as a global powerhouse of bean-to-bar chocolate mastery as participants join the course from around the world.

This exhilarating event was not just a certification course; it was a culinary odyssey that transcended boundaries and ignited a passion for flavour chocolates and cacao like never before. Over ten days of pure indulgence, seven bean-to-bar makers from India and industry professionals from across the world embarked on a decadent journey, immersing themselves in the art of chocolate tasting and appreciation. This is the largest and most significant professional bean-to-bar chocolate course to be ever offered in India.

The event marked a significant milestone in the journey towards transforming India's confectionery landscape into a thriving community of bean-to-bar chocolate makers. With a commitment to providing world-class education, Cocoashala facilitated an immersive experience for participants, enabling them to develop a profound understanding of flavour chocolates.

"For the 1st time globally, we paid special attention to bean-to-bar chocolate making in this edition. Most successful and established Indian bean-to-bar makers have already attended this program and hugely benefitted from this exposure," says L Nitin Chordia, Founder of Cocoashala. But the adventure didn't stop there. Armed with blindfolds and taste buds ablaze, participants soared to new heights—literally!—as they indulged in blindfolded chocolate tastings at altitudes of 30,000 feet. It was a sensory symphony unlike any other, where chocolate aficionados and arguably the future of bean-to-bar chocolates of India, bonded over their shared love for the sweet nectar of cocoa. The participants indulged in the rich diversity of Indian cacao

origins and various local and relevant culinary delights including banana tastings, coffee tastings, milk powder tastings, sugar tastings, cocoa butter tastings and of course over 50 varieties of chocolates! This wasn’t just education—it was a once-in-a-lifetime chocolate odyssey!

Read online: https://nuffoodsspectrum.in/news/18/22169/cocoashala-celebrates-success-of-5th-international-iicct-chocolate-tasters-certification-course.html
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