

## Bean to Bar Tour

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The young chef club was fortunate enough to be treated to a discounted tour of the chocolate making process at Ratio cocoa Roasters to learn about the entire 'bean to bar' process and just how significantly different chocolate can taste depending on the origin of its beans. We were treated to taste some of the different varieties of chocolate and explore what makes it such a versatile treat and ingredient to use in cooking.



"What an awesome event that was! We got to meet some new faces and learn about chocolate processing, along with getting a tasting session with some delicious treats."

Thank you to everyone that attended, as well as the team at Ratio Cocoa Roasters, on being able to provide such a wonderful chocolate experience in Melbourne.

Looking forward to seeing even more people at the next event! Stay tuned!"  
-Oscar Bui

A fantastic and educational evening for foodies and connoisseurs

- Brienna Belfrage-Young

