



CACAO
INSIGHTS

MASTERING CACAO TRAINING COURSE

PLAN

SUMMARY

LEVEL 1: FOUNDATIONS

THEORY

01. CONTEXTUAL SETTING

02. INTRODUCTION TO ORIGIN CACAO

- * A. History and Origins
- * B. Differences VS Mass Products
- * C. What is Origin Cacao
- * D. What is a Cacao Drink

03. INTERESTS & SPECIFICITIES

- * A. Health Benefits
- * B. Neuroactive Effects
- * C. Different Relation to the Beverage
- * D. Opportunities for Coffee Shops

PRACTICE

01. BASIS

- * Introduction to Sensory Tasting
- * The Flavor Wheel of Cacao
- * Preparation Method

02. CUPPING

- * 3 Single-farm Origin Cacaos
- * 2 Flawed Samples
- * Profiling & Evaluation
- * Connections to Theory

SUMMARY

LEVEL 2: ADVANCED

THEORY

01. BOTANY & DIVERSITY

- * A. It Starts From a Tree
- * B. Genetic Diversity
- * C. The Impact of Terroir

02. PROCESS & INTRICACIES

- * A. From Tree to Post-Harvest
- * B. From Bean to Cup

03. ETHICS & CHALLENGES

- * A. Colonization: the Root of the Problem
- * B. Bad Ethics in the Industry
- * C. How to Rebuild a Virtuous Cycle

04. NAVIGATING THE MARKET

- * A. Designations and Their Meanings
- * B. Different Production Scales
- * C. Transparency & Traceability

PRACTICE

01. CUPPING

- * 6 High-Grade Origin Cacaos
- * Intensities and Complexities
- * Profiling and Evaluation
- * Connections to theory

02. ANCIENT & CONTEMPORARY RECIPES

- * Presentation and Preparation of 2 Ancient Recipes
- * Presentation and Preparation of 3 Modern Recipes

DETAILS

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HOW TO JOIN A TRAINING?

Each training is designed to meet the specific needs of professionals.

Whether you want a private session, a team training, or a curated program, we tailor our offerings to you.

Simply send us a request, or book a call with us so we can discuss your needs and **find the right training format.**

FOLLOW-UP & SUPPORT

Our commitment doesn't end when the training does.

We continue to support and advise our trainees, helping them shape their own journey with cacao.

Whether it's developing their unique offerings, refining sourcing strategies, or bridging the gap between them and cacao producers, we are here to provide guidance and expertise every step of the way.



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