

**CACAO  
INSIGHTS**

MASTERING CACAO TRAINING COURSE

PLAN

# SUMMARY

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## 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

### MATHIEU RISACHER

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### HOW TO JOIN A TRAINING?

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

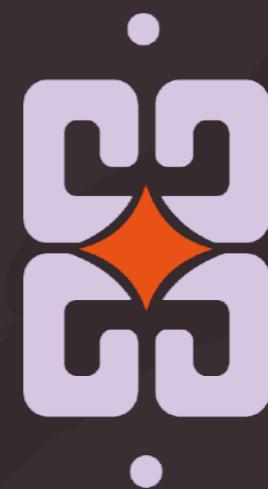
Whether you want a private session, a team training, or a curated program, we tailor our offerings to you. Simply send us a request, or book a call with us so we can discuss your needs and **find the right training format**.

### 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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