



EDUCATION TRIP

CHOCOLATE FACTORY

UNIQUE EXPERIENCE & LEARNING OBJECTIVES:

Students get to see the inner workings of a chocolate factory, which are typically not accessible to the public. This includes witnessing the entire process from cocoa bean processing to the final chocolate product.

It offer interactive demonstrations where students can participate in activities such as tempering chocolate, molding shapes, or even creating their own chocolate treats.



PROGRAM DETAILS:

| Time | ProgramDetails | Distancefrom School(OneWay) | Approx JourneyTime |
|---------|---|-----------------------------|--------------------|
| 09:30AM | Departure from School to Jus' Trufs | 15Kms | 50mins |
| 10:30AM | Arrived at Jus' Trufs | | |
| 11:00AM | An educational audio visual presentation on the history and evolution | | |
| 12:00PM | A physical demonstration of the ingredients that go into making a Jus' Trufs chocolate precede an educational presentation on the health benefits of proper oral hygiene, chocolate etc | | |
| 12:00PM | A tour of the chocolate factory includes an experiential activity where the guests are taught to make their own lollipops using colored and milk chocolate | | |
| 12:30PM | The lollipops made by the children are now returned to the children during the farewell process | | |
| 01:00PM | Return back to School | 15Kms | 50mins |
| 01:00PM | Arrive at School | | |

TOUR INCLUSION:

- Luxury Coach
- Welcome chocolate drink
- A cookie
- Ingredients for the chocolate to be made by the child
- A certificate that says they are "chocolate Chef"
- Services of Edufun Trips Tour Manager
- All Entry Fees

