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Journal

Chocolate Academy®

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Women of Strength
She leads: Shaping the Future of Pakistan



FIKA
Where Training Meets Taste



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01	Editorial Let's Reform Pakistan	3	 <p>PAGE-4</p>	
02	Cover Story PNHC Stage Lights-up with Chocolate Academy talent	4-5		
03	Article Women of Strength	6-7		
04	Courses Our Professional Courses	8-9		 <p>PAGE-6</p>
05	Article FIKA - Where Training Meets Taste	10		

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PAGE-10

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LET'S REFORM PAKISTAN

Every young Pakistani trained in a trade or service is not just earning a living—they are building the nation.

Welcome to the latest edition of Chocolate Academy Newsletter—a celebration of creativity, passion, and culinary excellence! From our 2025 Convocation to PICC 2026, exclusive Masterclasses with Chef Aravinda, and international workshops including Turkish Special, Continental Cuisine, Italian Pizza Masterclass, and Moroccan Cuisine, this issue showcases talent, innovation, and sweet achievements.

Our mission is simple: to nurture creativity, advance skills, and turn passion into professional success. Every story, event, and workshop reflects how Chocolate Academy empowers students to dream bigger, create bolder, and excel in pastry, baking, chocolate, and international culinary arts.

Enjoy the journey, celebrate the achievements, and get inspired to create your own sweet success!

Season 2
PAKISTAN
NEXTGEN
HOSPITALITY
 2026
Challenge

STAGE
LIGHTS-UP
with
CHOCOLATE
ACADEMY
Talent



Chocolate Academy proudly celebrates the outstanding achievement of its students' team, who secured **1st Position** in the **Baking & Pastry** Competition. Through creativity, dedication, and strong practical skills, the team impressed judges with their baking techniques, presentation, and innovation.



NextGen Event provided Chocolate Academy with a dynamic and impactful platform to connect with young talent, industry professionals, and future culinary leaders. The event strongly aligned with the academy's vision of nurturing the next generation by creating opportunities for Baking, Pastry, and Barista students to gain real-world exposure, hands-on learning, and meaningful industry interaction.

Through this vibrant participation, Chocolate Academy showcased innovation, creativity, and professional excellence, empowering students to present their skills with confidence and passion. The NextGen platform not only strengthened industry connections but also reinforced the academy's commitment to transforming potential into performance, passion into profession, and learning into lasting success—preparing students to step

boldly into the competitive culinary world with skill, confidence, and leadership.

A key highlight of the event was the motivational speech by Ms. Zainab (CEO of Chocolate Academy), who inspired students with her visionary thoughts on leadership, dedication, and professional growth, encouraging them to dream bigger, work harder, and transform their passion into professional success. The



NextGen platform not only strengthened industry connections but also reinforced the academy's commitment to preparing confident, skilled, and future-ready culinary professionals. The event also strengthened connections with industry leaders, reaffirming Chocolate Academy's position as a hub for nurturing talent and inspiring the next generation of culinary stars.

Leading the
Sweet
Revolution

At the NextGen Event, Chocolate Academy proudly showcased excellence, creativity, and innovation in the culinary world. As a leading hub for professional training and skill development, the Academy brought together talented students and expert instructors to demonstrate mastery in

pastry, chocolate artistry, and baking techniques.

Beyond presentations, Chocolate Academy inspired visitors through live demonstrations, interactive sessions, and hands-on learning experiences. The Academy highlighted its commitment to

nurturing the next generation of culinary professionals, focusing on passion, precision, and creativity as key pillars of success.

Through its impactful presence at the NextGen Event, Chocolate Academy not only set new standards in

chocolate and pastry presentation but also strengthened its position as a leading institution shaping future culinary stars, leaving a lasting impression on all attendees.

*Celebrating Sweet Achievements and Culinary Brilliance,
 Inspiring the Next Generation to Dream Bigger and Create Brighter*

WOMEN OF STRENGTH

SHE LEADS: SHAPING THE FUTURE OF PAKISTAN



Empowering women through education, entrepreneurship, leadership, & industrial participation

Women are becoming a driving force in today's evolving world. From business and education to leadership and innovation, they are breaking barriers and contributing significantly to economic and social development. With the right opportunities and platforms, women are not only transforming their own lives but also strengthening the future of Pakistan.

Her Strength, Society's Future

In today's modern era, women empowerment has become one of the most important pillars of social and economic development. Across the globe, women are stepping into diverse fields such as business, education, healthcare, hospitality, and leadership roles. Their growing participation is reshaping industries and creating a more balanced and progressive society. Pakistan is also witnessing a positive shift, where women are increasingly

pursuing higher education, professional careers, and entrepreneurial ventures. This transformation is not only improving individual lives but also contributing to the country's economic growth and global recognition.

Women in Industry & Business – A Powerful Shift

Women's role in industry is no longer optional—it is essential for growth and sustainability. They bring creativity, commitment, and fresh perspectives that drive innovation and productivity. Chocolate academy is actively empowering women to build skills, start businesses, and achieve financial independence. This not only strengthens individuals but also boosts the economy and reduces unemployment.



Visionary Leadership in Women Empowerment

Ms. Zainab Shafiq, CEO of Chocolate Academy, is a strong supporter of women empowerment in industry. She encourages women to enter business, become financially independent, and build their own identity.

She believes empowered women play a key role in economic growth and national progress. With the right support and confidence, women can excel in every field and become future leaders and innovators.



Challenges Faced by Women

Despite significant progress, women still face several challenges such as gender inequality, limited access to resources, and social barriers. In some areas, cultural limitations also restrict

women from pursuing their full potential. However, with continuous awareness, education, and institutional support,

these challenges are gradually being reduced. Government initiatives together with chocolate academy is working together to create equal opportunities for women across different sectors.

A Future Built on Equality & Growth

Pakistan's future strength lies in the full inclusion of women across all sectors. Empowering women as entrepreneurs, professionals, and leaders is key to sustainable

development and global competitiveness. Institutions like Chocolate Academy are driving this change by creating

opportunities, promoting skill-based learning, and enabling women to grow with confidence and purpose.

The Bigger Picture

Women empowerment is no longer just an idea—it is a powerful need for national progress. As women rise, lead, and succeed across industries, they are shaping a stronger, more balanced, and progressive society.

With visionary leaders like Zainab Shafiq and platforms like Chocolate Academy, the journey toward equality and development is gaining real momentum.

When women grow, nations grow—and when women rise, they light the path to a brighter, stronger future for all.

OUR COURSES

OUR PROFESSIONAL COURSES

BARISTA SKILLS (5 WEEKS)

The Barista Course at Chocolate Academy is designed for coffee enthusiasts, aspiring baristas, and professionals who want to master the art of coffee making. This hands-on course covers every aspect of coffee preparation, from understanding different coffee beans and their origins to brewing techniques and espresso-based beverages

Course Highlights:

- Introduction to coffee beans, roasting, and grinding
- Espresso preparation and extraction techniques
- Milk steaming, frothing, and latte art
- Brewing methods including pour-over, French press, and AeroPress
- Coffee machine maintenance and troubleshooting
- Customer service and café operations tips



By the end of the course, participants will have the skills and confidence to work professionally as baristas in cafés, restaurants, or start their own coffee ventures.

GRAND DIPLOME EN CHOCOLATE ET PATISSERIE (4 MONTHS)

The Grand Diplôme at Chocolate Academy is a comprehensive professional program designed for aspiring pastry chefs and chocolatiers. This course combines the art of classic French pâtisserie with advanced chocolate techniques, giving students mastery over both disciplines.

Course Highlights:

- Pâtisserie: Classic French pastries, tarts, viennoiseries, mousses, and plated desserts
- Chocolate: Tempering, molding, truffles, ganaches, bonbons, and chocolate decorations
- Hands-on training with professional tools and techniques
- Recipe development, flavor combinations, and creative presentation
- Understanding of kitchen operations, hygiene, and ingredient handling



Graduates of the Grand Diplôme gain the expertise to work in professional patisseries, chocolateries, hotels, or start their own gourmet dessert ventures, combining technical skills with artistic creativity.

OUR COURSES

GRAND DIPLOME EN CULINARY AND FINISHING ART (4 MONTHS)

The Culinary and Finishing Art course at Chocolate Academy is designed for aspiring chefs and pastry enthusiasts who want to master the art of cooking and elevate every creation with flawless finishing touches. This program blends hands-on culinary techniques with advanced plating, decoration, and presentation skills, ensuring every dish not only tastes exquisite but also looks like a work of art.



Student Learn:

- **Advanced Culinary Techniques:** Perfecting flavors, textures, and cooking methods for pastries, desserts, and chocolate creations.
- **Finishing and Presentation Skills:** Elegant plating, decorative chocolate work, sugar artistry, and visual storytelling on each dish.
- **Creativity and Innovation:** Encouragement to experiment, design signature desserts, and develop a personal culinary style.
- **Professional Excellence:** Training in precision, timing, and attention to detail key skills for a successful career in pastry and chocolate arts.



By the end of the course, participants will be able to create visually stunning, restaurant-quality desserts, combining taste, technique, and artistry, ready to impress both culinary critics and chocolate lovers alike.

CAKE DECORATION & FONDANT ART (1 MONTHS)

The Cake Decoration & Fondant Art course is designed for baking enthusiasts and aspiring cake artists who want to create visually stunning and professional-quality cakes. This hands-on program focuses on decorating techniques, fondant work, and creative design to bring cakes to life.

Course Highlights:

- Introduction to cake baking and preparation
- Fondant rolling, covering, and shaping techniques
- Creating 3D cake decorations, flowers, and figures
- Piping techniques, borders, and texturing
- Color mixing, airbrushing, and painting on cakes
- Designing custom cakes for events, celebrations, and special occasions



FIKA

BY CHOCOLATE ACADEMY

Where Training Meets Taste

FIKA (pronounced fee-ka) is inspired by a Swedish concept meaning: *"A moment to slow down and appreciate the good things in life"*—simply known as *coffee with friends*.

FIKA Café is an initiative by Chocolate Academy, built on the philosophy of learning through doing. The project is led by **Fatima Ahmad Shafiq**, Founder & Project Head, who envisioned a platform where students can learn in a real-time service environment.

It operates as a fully functional training café, where customer orders are processed daily while serving regular public footfall. The café is powered by hospitality and culinary students working in real service roles across all operations.

The front-of-house serving team consists of students who manage customer interactions, service standards, and hospitality etiquette. At the same time, the back-of-house kitchen is also handled by students, where they gain hands-on experience in food preparation, hygiene, and kitchen discipline.



Every plate served and every interaction reflects **structured training, professionalism, and discipline**, preparing students to become industry-ready.

FIKA's menu is well-known for its **specialty items**, especially the signature handtossed pizza, which is loved for its authentic taste and quality. Overall, the

food experience at FIKA is exceptional.

FIKA is not just a café—it is a space where **learning, creativity, and quality grow together**.

FIKA nurtures entrepreneurial thinking by giving students real exposure to how a café operates—helping them understand customers, menu strategy, and quality, while preparing them for future ventures and leadership roles.