



Chocolate Academy®

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INTERNATIONAL PREMIER JOURNAL FOR GASTRONOMY & CHOCOLATE INDUSTRY

# Journal

Chocolate Academy®

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## CHOCOLATE ACADEMY Takes Center Stage

PAKISTAN INTERNATIONAL CULINARY CHAMPIONSHIP 2026



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Annual Convocation 2026  
Celebrating Sweet Success & Bright Futures



Masterclass with Chef Aravinda  
at Chocolate Academy



Chocolate Academy  
Takes Center Stage  
at PICC 2026

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**Chief Editor/Publisher**  
Zainab Ahmad Shafiq

**Editor**  
Frazz Mahmud Kasuri

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Arooj George

**Director Art & Design**  
Faizan Asif

**Chief Photographer**  
Waqas Ali

**Deputy Chief Editor**  
Fatima Ahmad Shafiq

**Social Media Manager**  
Sarmad Asif

**Contributors**  
Chef Razzaq, Chef Arvinda,  
Chef Dammika Herath,  
Saman Naseer,  
Jannat Ahmad Shafiq

**Executive Editor**  
Amna Rashid

**Food Safety Manager**  
Areena Asif

**IT Manager**  
Rizwan Hameed

**Photo Editor**  
Hammad Maqbool



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## EDITOR'S NOTE

### 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!

#### ZAINAB AHMAD SHAFIQ

**Chief Editor:**

- Chocolate Academy Journal

**Chief Executive Officer:**

- International Chocolate & Pastry Academy

✉ zainab@chocolateacademy.com.pk



# ANNUAL CONVOCATION 2025

*Celebrating Sweet Success & Bright Futures*

Chocolate Academy proudly celebrated its 2025 Convocation, honoring the exceptionally talented graduates of its baking, pastry, and chocolate arts programs. The ceremony marked a major milestone in the students' professional journeys, recognizing their dedication, creativity, and relentless hard work. Graduates were awarded certificates for successfully completing their courses,

reflecting years of practice, learning, and skill-building under the guidance of expert instructors.

The event was filled with joy, inspiration, and memorable moments, as faculty, family members, and distinguished guests gathered to applaud the graduates' achievements. Speeches highlighted not only the students' accomplishments but

*“Where Passion Becomes the Sweetest Rewards, Turning Dreams into Delicious Success”*

also the academy's commitment to nurturing talent, fostering creativity, and promoting excellence in the culinary world. More than just certificates, the convocation celebrated the passion and perseverance of every student, demonstrating how dedication and creativity can transform a hobby into a rewarding professional career. Graduates are now ready to step confidently into the culinary industry, bringing innovation, skill, and artistry to

kitchens, pastry studios, and chocolate-making ventures everywhere.

Chocolate Academy's Convocation 2025 was a true celebration of dreams realized, skills mastered, and the sweet journey from passion to profession—an event that will be remembered by graduates and guests alike for years to come.

# Masterclass with Chef Aravinda at Chocolate Academy

Chef Aravinda is a master chocolatier & pastry artist with over 15 years of international experience. Known for his creative chocolate & pastry innovations, he inspires students to turn passion into professional excellence

Where Chocolate Dreams Take Shape Step into a world of flavor, finesse, and creative mastery with Chef Aravinda's exclusive masterclass at Chocolate Academy

Chef Aravinda's masterclass at Chocolate Academy was a truly immersive experience, blending creativity, skill, and innovation in every demonstration. Students were guided through advanced chocolate techniques, pastry artistry, and creative dessert presentations, turning each session into a hands-on journey of learning and inspiration. The workshop highlighted the Academy's commitment to nurturing talent, inspiring passion, and transforming creativity into professional excellence. Every participant left motivated to explore, experiment, and craft their own sweet masterpieces.

With a focus on precision, creativity, and professional excellence, the workshop transformed learning into a sweet journey of imagination and skill, leaving every participant motivated to dream bigger, create bolder, and rise higher in the world of chocolate and pastry arts



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.



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.

### 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

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



# CHOCOLATE ACADEMY Takes Center Stage

at

PAKISTAN INTERNATIONAL CULINARY CHAMPIONSHIP 2026

Celebrating Sweet Creativity & Culinary Skill



At the Pakistan International Culinary Championship (PICC), Chocolate Academy played a pioneering role in showcasing excellence, creativity, and innovation in the culinary world. As a 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 competition, Chocolate Academy acted as a beacon of inspiration, providing visitors with

hands-on demonstrations, live showcases, and interactive sessions. The Academy highlighted its commitment to nurturing the next generation of culinary stars, emphasizing passion, precision, and creativity as the cornerstones of professional success.

Through its participation, Chocolate Academy not only elevated the standard of culinary presentations at PICC but also strengthened industry connections, reaffirming its position as a leader in chocolate and pastry education and a true cultivator of talent and innovation.

Through this impactful presence, Chocolate Academy not only set new benchmarks for chocolate and pastry presentations but also reinforced its position as a leading institution shaping the next generation of culinary stars, leaving an unforgettable impression on everyone at PICC.



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