

Fine foods. Inspired service.®



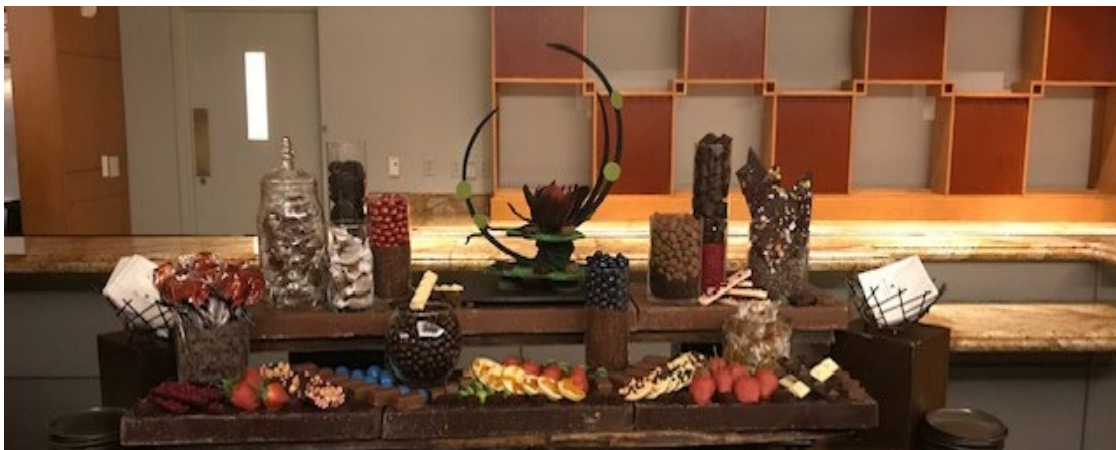
Chocolate Amenities that WOW...

Presented by Pastry Chef
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Pastry and **beyond+**

What is an amenity?

- A hotel amenity is any desirable, additional, exclusive, experience or wanted feature that separates one hotel from another.
- Welcome Amenity- standard
- Appreciation Amenity- becoming the normal
- VIP Amenity- wow factor
- Recovery Amenity- impress with an apology



Creative Thinking...

Budget

- What is your specialty?
- Local Ingredients/ Flavors
- What do you have made you can use in a different way?
- Can you purchase some items? Sales?
- Do you have a vision?

Anything goes

- Wow factor
- Details make the difference
- Research and try something new
- Think outside of the ordinary
- What makes you say wow?



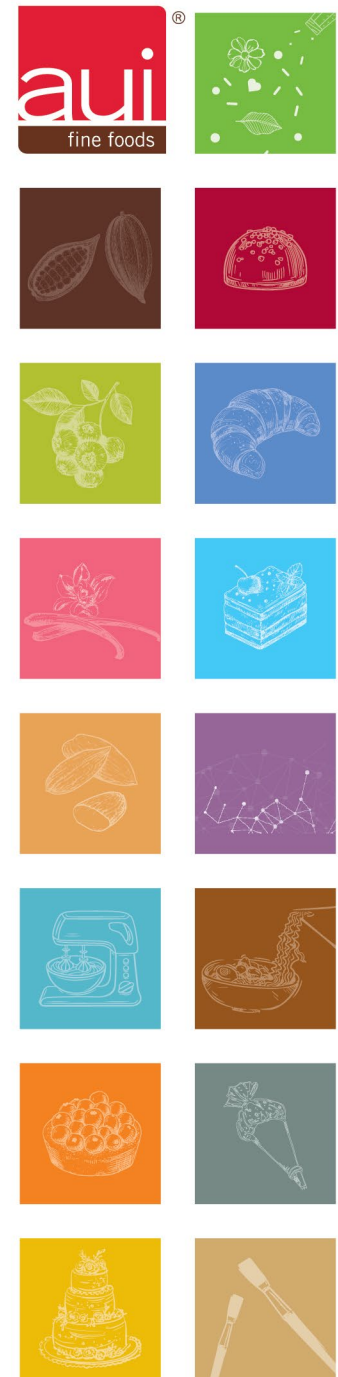
Chocolate and Tempering

Tempering-

- Process of heating and melting couverture to form beta crystals :
- aids in mouth feel, longevity , and snap as well as shine

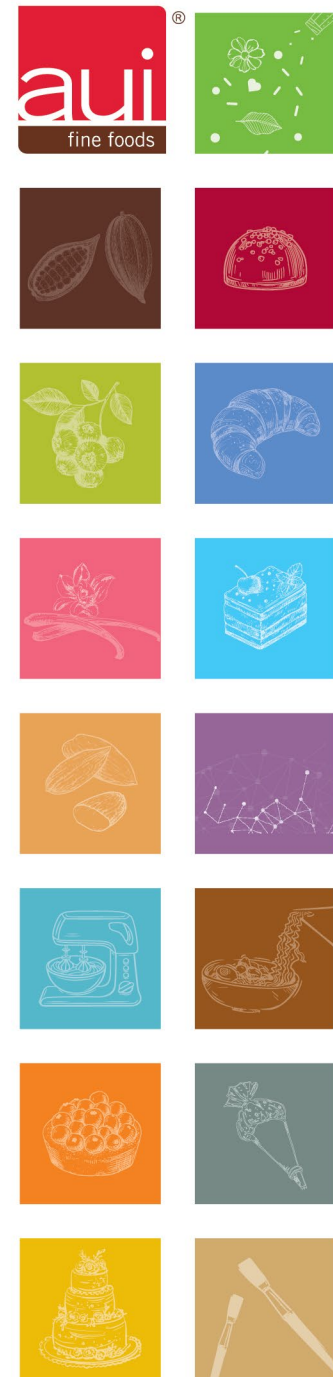


Making your own Molds...



Birthday Theme - standard

- Used silicone molds used for dessert
- Used coating chocolate (no tempering)
- Used chocolate cupcake, chocolate chip cookie, and chocolate bar.
- Purchased cocoa pod (AUI)
- Made chocolate chewy caramels



NOLA Theme - recovery / appreciation



Coffee Theme - VIP



Elevated VIP Amenity

