



# ITINERARY

## FOR FAIRAFRIC FARM TO FACTORY TOUR

- 1. WELCOME AND INTRODUCTION**  
The tourists are welcomed and introduced to the company's history, mission, and vision.
- 2. BREAKFAST**  
The tourists will be given tea, coffee or milo (hot chocolate) before the start of the presentation.
- 3. PRESENTATION**  
A presentation that focuses on cocoa cultivation and cocoa processing.
- 4. Q & A SESSION**  
Questions are encouraged from the tourists about the production process, and sustainability initiatives.
- 5. BREAK**  
The tourists take a short break.
- 6. FARM TOUR**  
The tourists are taken on a tour to the cocoa farms where they learn about the different varieties of cocoa, the cultivation and harvesting process, and the commitment to sustainability.
- 7. Q & A SESSION**  
Questions are encouraged from the tourists about the production process, and sustainability initiatives.
- 8. BREAK**  
The tourists take a short break.



fairafric's farm-factory tour is a practical educational program organized for people to experience the real process of chocolate making from the cocoa pod on the farm to the chocolate bar in the factory. This experience is a game-changer, giving you a guided tour through a real cocoa farm, and a factory where you get to make your own chocolates.

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**9. FACTORY TOUR**  
The tourists are taken on a tour of the chocolate production facility, where they can see how cocoa beans are processed into chocolate bars. This may include demonstrations of refining, conching, and tempering processes etc

**10. BREAK**  
The tourists takes a short break.

**11. TASTING SESSION**  
After the factory tour, tourists are offered a tasting session of the different varieties of chocolate produced by fairafric. This includes dark chocolate recipes, milk chocolate recipes and products from the chocolate school.

**9. LUNCH AND SNACKS BREAK**  
The tourists with be given tea, coffee or milo (hot chocolate before the start of the presentation.

**10. CHOCOLATE MAKING WORKSHOP**  
After the factory tour, tourists are given the opportunity to create their own chocolate products under the guidance of a professional chocolatier. They would learn how to temper chocolate, create their own chocolate recipes etc

**11. Q & A SESSION**  
Questions are encouraged from the tourists about the production process, and sustainability initiatives.

**12. CONCLUSION**  
The tour concludes with a thank you note and an opportunity to purchase some chocolate products to take home.



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# TOUR GALLERY

