



# The Chocolatier's Shop

The proud collective of Callebaut Chefs

<b>ISBN</b>	9789401487832
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
<b>Size</b>	300 mm x 240 mm
<b>Pages</b>	288 Pages
<b>Illustrations</b>	100 color, 40 b&w
<b>Name of series</b>	Callebaut Chefs
<b>Price</b>	£50.00

- The practical guide for your own chocolate shop
- Following the success of *The Chocolatier's Kitchen* ISBN 9789401473385
- **The Chocolatier's Shop** + *The Chocolatier's Kitchen* = the toolbox for the true food professional (pastry chefs, chocolatiers, bakers chefs)
- With testimonials from chocolatiers worldwide
- Callebaut is the number one reference in chocolate

If you are a true chocolate professional, then **The Chocolatier's Shop** is your professional bible. In this book you will find answers to all questions to start or grow your chocolate shop: How do I build or further expand my brand? Which products do I include in my range? How do I deal with staff and customers? Which tools do I absolutely need? How do I manage my stock?

**Callebaut** is the only chocolate maker in the world that produces its gourmet chocolate from bean to chocolate in Belgium. With more than 25 Chocolate Academies, innovations such as the Gold, Ruby and N\_XT dairy free chocolate and more than 175 years of experience, Callebaut continues to strive for a fantastic chocolate taste.

