

DANDELIONCHOCOLATE.COM

REDESIGN 2019

NAVIGATION:

[SEARCH BOX]

ABOUT	EXPERIENCES	LOCATIONS	SHOP [link to online store]
Our Chocolate	Calendar module	16th Street Factory (menu, hours, contact, calendar, Bloom Salon)	
Cacao from Source <ul style="list-style-type: none">• Our Sugar• Our Book: Making Bean-to-Bar Chocolate• Sourcing Reports	Classes <ul style="list-style-type: none">• Chocolate 101• Chocolate 201• An Edible History of Chocolate• Chocolate Apprentices (ages 4-6)• Chocolate Explorers (ages 7-12)• Parent/Child Chocolate Making (ages 7-13) Factory Tours <ul style="list-style-type: none">• SF 16th Street Factory Tour• K-12 School Field Trips• College and Culinary Students	Valencia Street (menu, hours, contact, events)	

How We Make Bean-to-Bar Chocolate	Sourcing Trips <ul style="list-style-type: none"> • Belize • Dominican Republic • Tanzania Talks and Special Events <ul style="list-style-type: none"> • 12 Nights of Chocolate • Sourcing Talk 	SF Ferry Building (menu, hours, contact)	
	Private Events, Scholarships	Tokyo, Japan (contact, link to website)	
	Cancellation Policy/FAQ, Meet Our Instructors	Ise, Japan (contact, link to website)	
		Kamakura, Japan (contact, link to website)	

[BOTTOM LINE 1: Press icons]

[BOTTOM LINE 2: [Social icons] * Donations * [Jobs](#) * Wholesale * [Contact](#)]

LANDING PAGE:

<https://dandelionchocolate.getbento.com/>

Dandelion Chocolate is a small-batch bean-to-bar craft chocolate maker and café from San Francisco.

[PRODUCT PLACEMENT MODULE] * [EXPERIENCES MODULE]

Our friends often say it seemed inevitable that we would open a chocolate factory. They watched as we experimented with growing small cacao plants in our apartments, pan roasted beans in the oven, and ate our way through the chocolate shops of the world.

In early 2010, we first shared our craft chocolate made from just two ingredients—cocoa beans and cane sugar—with our friends and family. Today we roast, crack, sort, winnow, grind, melange, and temper small batches of cocoa beans, and then mold and package each bar by hand. By sourcing high-quality beans from partner growers and fermenters around the equator, we're able to coax out the individual flavors and nuances of each bean. We have factories and cafes in San Francisco and Japan, and we offer classes, trips to origin, private events, and more. We love what we do, and we hope you will,

too.

- Todd

[3 FEATURED STORIES FROM THE BLOG MODULE]

ABOUT

<https://dandelionchocolate.getbento.com/about/>

OUR CHOCOLATE

Our approach to making chocolate is simple: we source the best quality beans we can and build mutually beneficial relationships with the producers who grow and ferment them. We sort all of our beans by hand, removing debris or unfavorable beans. We can take weeks or months to develop a single origin's flavor profile based on numerous iterations of roasting time and temperature, melanging time, and sugaring. We do everything by hand, including wrapping and shipping every bar.

All of our single-origin chocolate is made with just two ingredients: cocoa beans and cane sugar. We don't add cocoa butter, lecithin, or vanilla. Our chocolate is free of soy, dairy, eggs, and gluten, and it is made in a factory that does not process nuts.

Most of the world's chocolate is industrially manufactured by giant cocoa companies whose goals are low-cost chocolate that always tastes the same. Many people have never truly experienced chocolate's full potential. Like wine grapes, cocoa beans take their flavor from their varietal, their region of origin, and the method and length of fermentation. Flavor is also developed by minute differences in roasting and how the beans are ground with sugar. We're always learning from the nearly infinite number of decisions that can subtly alter the flavor profile of quality beans.

[BUTTON] Learn how we make chocolate bean-to-bar [\[link to HOW WE MAKE BEAN-TO-BAR CHOCOLATE\]](#)

CACAO FROM SOURCE

Cacao trees generally grow twenty degrees north and south of the equator. Greg, our Bean Sourcerer, travels wherever cacao is grown to source quality beans from partner producers we're excited to work with. We look for growers and fermenters who have great beans and excellent labor practices along every step of the supply chain. We've bought cacao from nearly every continent (save for Antarctica). Greg shares best practices between producers to help them improve their quality and supply, and returns often to build and sustain our relationship, bring them tastes of their finished bars, and share the knowledge of growing, fermenting, and drying cacao with visiting chocolate enthusiasts.

OUR SUGAR

We only use sugar from the Native Green Cane Project northwest of São Paulo, Brazil. Native's mills also produce bioethanol, molasses, and animal feed, as well as enough electricity to process over six million tons of sugarcane per year. They provide about a third of the world's organic sugar supply.

Historically, sugarcane is planted as a monocrop, harvested by burning off the leaves, and dosed heavily with fertilizer and pesticides. Spearheaded by Leontino Balbo, an agronomist whose family has been in the sugar business for over 100 years, the project aims to replace traditional sugarcane farming methods that ravage natural ecosystems.

OUR BOOK: *MAKING CHOCOLATE, FROM BEAN TO BAR TO S'MORE*

Written by Dandelion Chocolate, our book, [*Making Chocolate: From Bean to Bar to S'more*](#), includes everything we've learned about making chocolate since the day we first cracked open a cocoa bean. Our book is the first complete guide to making chocolate from scratch. You'll learn the simplest kitchen hacks, like winnowing with a hair dryer, and the complex science and mechanics behind making chocolate. We take a deep look into the nuts, bolts, and ethics of sourcing beans and building relationships with producers along the supply chain. And for ambitious makers, we include tips for scaling up production. There are also 30 recipes from our own pastry kitchen, including maybe the very best chocolate chip cookies in the world.

SOURCING REPORTS AND ORIGIN PROFILES

Our semi-annual Sourcing Report includes a complete transparent record of the supply chain for every origin we sell.

[Sourcing Report 2016](#)

Learn more about the origin of our chocolate:

[Maya Mountain, Belize](#)

[Ambanja, Madagascar](#)

[Camino Verde, Ecuador](#)

[Cahabon, Guatemala](#)

[Kokoa Kamili, Tanzania](#)

[Zorzal, Dominican Republic](#)

SUBPAGE UNDER “OUR CHOCOLATE”

<https://dandelionchocolate.getbento.com/about/makingchocolate>

HOW WE MAKE BEAN-TO-BAR CHOCOLATE

Fermenting: At the point of origin, our skilled partner producers open cacao pods with a machete and scoop out the beans, which are surrounded by a white fruity pulp. The beans and pulp are placed into large wooden boxes to ferment—a crucial step for flavor development.

Drying: To stop fermentation, the beans are dried onsite in their country of origin. Producers use their skill and experience to determine drying times and methods depending on ambient temperature and humidity.

Sorting: Once we receive the sacks of dried beans, we sort through every bag by hand. We remove rocks, twigs, and any other farm debris, as well as cracked or flat beans.

Roasting: Our skilled flavor profile developers experiment with roast time and temperature to taste the possibilities of the beans. (Side note: before roasting, the beans are called “cacao”. After roasting, we say “cocoa beans”.) We may do as many as eight to sixteen tastings before we decide—assuming we find a profile we’re happy with. We usually prefer a very light roast.

Cracking: The outer shell of the roasted cocoa bean, also called the husk, is too tough to eat. Cracking it makes for removing it easily.

Winnowing: Machines literally blow away the outer papery husk from the cracked and roasted beans, leaving the delicious cocoa bean nibs behind.

Melanging: Cocoa nibs are ground with sugar in a melanger for three days. A melanger is a machine with large, stone rollers that crushes the beans into smaller and smaller particles so that the chocolate doesn’t taste gritty. The friction from the rollers creates heat, which causes some of the harsher flavors to mellow, retaining the bean’s inherent characteristics.

Tempering: The crystals in chocolate are unstable. If you leave an untempered bar of chocolate out for too long it will bloom—meaning it turns white and gritty—which doesn’t look appetizing and doesn’t feel smooth in your mouth. Tempering stabilizes the chocolate and aligns the crystals in the fat. The chocolate must be heated, cooled, and agitated precisely to form the right type of crystals. Tempered chocolate is poured into molds, cooled, then unmolded into a finished bar.

Wrapping: Our bars are first foiled by hand to keep the chocolate fresh and free of scratches. They’re then wrapped in specialty recycled paper made for us, by hand, in India, with patterns designed by our team.

EXPERIENCES:

<https://dandelionchocolate.getbento.com/experiences/>

We regularly offer CLASSES, FACTORY TOURS, SOURCING TRIPS, and TALKS AND SPECIAL EVENTS.
PRIVATE EVENTS and SCHOLARSHIPS are also available.

[insert calendar module]

https://www.dandelionchocolate.com/?page_id=18303&preview=true

https://www.dandelionchocolate.com/?page_id=18221&preview_id=18221&preview_nonce=8b61b004b9&thumbnail_id=-1&preview=true

[Location CHECK BOXES] All * SF 16th Street Factory * SF Valencia

<p style="text-align: center;">CLASSES</p> <p style="text-align: center;">Chocolate 101 Chocolate 201 An Edible History of Chocolate Chocolate Apprentices (ages 4-6) Chocolate Explorers (ages 7-12) Parent/Child Chocolate Making (ages 7-13)</p>	<p style="text-align: center;">FACTORY TOURS</p> <p style="text-align: center;">SF 16th Street Factory Tour K-12 School Field Trips College and Culinary Students</p>
<p style="text-align: center;">SOURCING TRIPS</p> <p style="text-align: center;">Belize, 1/1/19 Dominican Republic, 1/1/19 Tanzania, 1/1/19</p>	<p style="text-align: center;">TALKS AND SPECIAL EVENTS</p> <p style="text-align: center;">12 Nights of Chocolate Sourcing Talk: Tumaco, Guatemala</p>

[in this chart, each event would jump to the class description and registration info below]

PRIVATE EVENTS

- **Off-site Tastings:** For classes, team building, and more, one of our makers will come to your office or home to lead your group of 10-150 through chocolate learning and appreciation.
- **Factory Tours:** Take your small group of up to 12 guests on a private learning excursion through our 16th Street Factory--with tastes along the way.
- **Private Classes:** A complete Chocolate 101 or Chocolate 201 class in our learning space just for your group.
- **Facilities Rental:** For parties, birthdays, bridal showers, and more, inquire with us about hosting your event at the SF 16th Street Factory, the Bloom chocolate salon, or the entire café.

events@dandelionchocolate.com

(415) 349-0942

SCHOLARSHIPS

We award at least one class participant scholarship per month to attend one of our classes.
Please fill out our [Dandelion Class Scholarship Form](#) for consideration.

[CLASS/EVENT DESCRIPTION & REGISTRATION]

Chocolate 101

<https://dandelionchocolate.getbento.com/experiences/chocolate101>

LEVEL: Beginner

CLASS SIZE: 10 guests

SUGAR/CAFFEINE LEVEL: Medium

DURATION: 2 hours (1 hour sitting, 1 hour standing)

COST: \$50 public class

LOCATION: 16th Street Factory

Find Dates and Times * Request Private Class [ADD TWO LINKS]

We'll taste and learn about the different types of chocolate, their ingredients, and single-origin chocolate. After a short break, we'll learn about the processing of cocoa beans before they reach Dandelion Chocolate. Then we'll learn about our chocolate making process with machine demos and tastes at each step of the way -- from bean to finished chocolate bar. Guests aged 12-15 are welcome if accompanied by an adult.

Know before you go [INCLUDE AS MODULE UNDER EVERY CLASS]:

- Real-time class availability is up to date on our website, and we do not keep a waitlist.
- Your instructor or tour guide will collect you in the cafe at the start of your event. Feel free to try some samples or explore our shop until your class is called.
- We are happy to provide a full refund for cancellations at least one week before, and a 50% refund if you cancel at least three days before. We cannot provide refunds if you cancel less than 72 hours before a class. You are always welcome to send someone else in your place if you are unable to attend. Please review [our cancellation policy](#) [LINK TO CONTENT BELOW] for rescheduling information.
- Meet our instructors [LINK TO CONTENT BELOW], read the [FAQ](#), or ask questions at classes@dandelionchocolate.com.
- PLEASE READ THESE FACTORY RULES BEFORE YOUR EVENT
 - For safety reasons, closed-toed footwear is required.
 - Do not wear loose clothing that may get caught in a machine.
 - Bring a light jacket if you're sensitive to cold.
 - Do not wear strong perfumes or scents.
 - Your instructor/tour guide will provide you with a hairnet and/or beard net. Please wear it with hair fully tucked in at all times.
 - Stay with the group. If you wander off from the group we will ask you to leave without a refund.
 - Do NOT touch any machinery unless instructed to do so by a host. If you touch a machine without asking we must ask you to leave without a refund.
 - Meet age requirements based on experiences guidelines. No one under 7 will be allowed on the factory floor, and all children under the age of 7 must be accompanied by an adult during any visit to the chocolate factory. No drop-offs are allowed..
 - No personal bags or items are allowed on the factory floor (storage will be provided).
 - If you have to leave the group for any reason, please remain off the factory floor until we find you and say it's safe to rejoin the group.

Find Dates and Times * Request Private Class [ADD TWO LINKS]

Chocolate 201

<https://dandelionchocolate.getbento.com/experiences/chocolate201>

LEVEL: Intermediate

CLASS SIZE: 6 guests

SUGAR/CAFFEINE LEVEL: High

DURATION: 1 hour sitting, 1 hour standing with a half-hour break

COST: \$150 public class or \$1000 fixed rate for private class

Find Dates and Times * Request Private Class [ADD TWO LINKS]

Make your own small batch of rustic chocolate and cocoa nibs! This class does not cover the basics of chocolate composition and making (we address these topics in our Chocolate 101 class--recommended, but not a prerequisite). In this four-hour hands-on workshop intensive, attendees will dive right into our techniques for flavor development and production. We'll begin by tasting a variety of our roasted nibs, then work in pairs to formulate a single-origin or blended dark chocolate. From there, we'll walk you through the process of turning raw beans into roasted nibs. You'll leave with a bag of nibs, as well as about a pound of finished, untempered chocolate that's great for nibbling or baking. Guests aged 14 and over are welcome if accompanied by an adult.

An Edible History of Chocolate

<https://dandelionchocolate.getbento.com/experiences/ediblehistory>

LEVEL: Intermediate

CLASS SIZE: 8 guests

SUGAR/CAFFEINE LEVEL: High

DURATION: 2 hours sitting

COST: \$50 public class

Find Dates and Times * Request Private Class [ADD TWO LINKS]

This class covers the history of chocolate: from when humans first started eating it as a fruit to the modern craft chocolate movement. And while this will involve a fair amount of lecture, we'll also taste cacao fruit, use a *metate* to grind cacao for beverages like the Olmecs, Maya, and Aztecs likely used, and we'll make a historic hot chocolate recipe from the 1600s. In addition, we will taste multiple examples of chocolate bars that reflect techniques and important events in chocolate history. If you've ever wondered how the process of chocolate making has developed and evolved, your questions will be answered here. Guests aged 10 or above are welcome if accompanied by an adult.

Chocolate Apprentices (ages 3-6)

<https://dandelionchocolate.getbento.com/experiences/apprentices>

COST: \$20 per person

Find Dates and Times * Request Private Class [ADD TWO LINKS]

For guests ages three to six and their caregivers, this class is designed to share a fun and educational visit to the chocolate factory through story. Explore the chocolate making process through *Sweet Coco*, a storybook by Jake Perez. We'll follow along as she learns how chocolate is made, and our young guests will get to touch, smell, see, and taste chocolate as it is transformed from cocoa bean to finished treat. We will taste cacao fruit, a cacao bean, liquid chocolate, and bloomed and tempered chocolate while we learn about the making process. Then we'll peek down at our café bar to watch our production team use the big machines.

Chocolate Explorers (ages 7-12)

<https://dandelionchocolate.getbento.com/experiences/explorers>

COST: \$50 per child

Find Dates and Times * Request Private Class [ADD TWO LINKS]

Your child (aged 7-12 years old) will spend two hours learning the life of chocolate from farm to factory with a member of the Dandelion Chocolate Education Team. This class will look at how cacao is grown and processed on cacao farms, and how it turns into chocolate in our factory. We will start with a taste of chocolate. Students will then participate in the hands-on experience of sorting, roasting, cracking, and winnowing cocoa beans and learning about our chocolate-making process. We'll end class with a brownie and cup of milk while watching the production team complete many of the steps we just learned about. Each child will walk away with a better understanding of how chocolate is made and with a real cacao pod! During class, parents are welcome to relax in our café, explore the neighborhood, or leave entirely. During our final 5-10 minutes of class, parents are invited to join us to observe our production team in progress.

Parent/Child Chocolate Making (ages 7-13)

<https://dandelionchocolate.getbento.com/experiences/parentchild>

COST: \$150 per person

Find Dates and Times * Request Private Class [ADD TWO LINKS]

Each guest aged 7-13 should have an adult to accompany them, as we will work in pairs for much of the class. In this two-and-a-half-hour session, this hands-on chocolate making class will teach you and your child how chocolate is made through demonstration and hands-on activities. We'll start by learning about how cacao is grown, harvested, and fermented on the farm, including tasting fresh cacao fruit. From there we will learn how Dandelion Chocolate's team selects the best beans to turn into chocolate, and we'll sort one-kilo batch, then roast it in a small coffee roaster. While these are roasting, we'll turn already-roasted beans into cocoa nibs. Each parent/child pair will make a batch of chocolate and learn how to weigh and add cocoa nibs and sugar to a small chocolate grinder (also known as a mini-melanger). Once we get our batches started, one of our teachers will demonstrate chocolate tempering, and each guest will mold a tray of bars. After the bars have cooled, each guest will wrap their chocolate bars in foil and paper. You will leave with a small bag of cocoa nibs and three molded and packaged chocolate bars. Space is limited to four parent/child pairs per session.

SF 16th Street Factory Tour

<https://dandelionchocolate.getbento.com/experiences/16thstreettour>

Find Dates and Times [LINK]

COST: \$5 per guest

ADDRESS: 2600 16th Street @ Harrison

Find Dates and Times * Request Private Tour [ADD TWO LINKS]

On this introductory look into bean-to-bar chocolate making, visitors will be walked through each step of our production process in our active chocolate factory. We'll explore the journey from cacao farm to chocolate bar, and taste cocoa beans during their many stages of production - roasted, liquid chocolate, and tempered bar.

K-12 School Field Trips

<https://dandelionchocolate.getbento.com/experiences/fieldtrips>

This private factory exploration experience scheduled for your group will be shaped around the visiting class's interests, grade level, and current school studies. Whether we learn about the geography, chemistry, or math involved in chocolate making, we are sure to be guided by our taste buds as we taste cacao and chocolate in multiple forms.

If you are an instructor who would like to coordinate an educational visit either at our factory or in your classroom, please email classes@dandelionchocolate.com.

College and Culinary Students

<https://dandelionchocolate.getbento.com/experiences/culinarystudents>

We love to share our process and chocolate with local students from universities and culinary programs. This private factory exploration experience scheduled for your group will be shaped around the visiting class's interests and current school studies. Whether we learn about the geography, chemistry, or math involved in chocolate making, we are sure to be guided by our taste buds as we taste cacao and chocolate in multiple forms.

If you are an instructor or a student who would like to coordinate an educational visit either at our factory or in your classroom, please email classes@dandelionchocolate.com.

Sourcing Trip to Belize: February, 2019

<https://dandelionchocolate.getbento.com/experiences/belize>

MAYA MOUNTAIN, BELIZE

February 10 – 17, 2019

CACAO PRODUCER VISITED: Maya Mountain Cacao Ltd.

ACTIVITY LEVEL: Light to Moderate; occasional uneven jungle terrain

STARTING LOCATION: Punta Gorda, Belize

MAXIMUM GROUP SIZE: 12 guests

DANDELION HOST: Greg and crew

Greg D, Dandelion Chocolate's Chocolate Sourcerer, leads the trip to Southern Belize with a combination of chocolate lovers, makers, growers, or chocolatiers (and their obliging accomplices). Not everyone who joins us is a diehard chocolate fan: previous guests have been agriculture enthusiasts or are simply curious about how food, in general, makes it to their plate. Whatever your background, our goal for the trip is to give a thorough understanding of how cacao is grown (specifically in Belize), an overview with some practical experience in fermentation and drying, and an appreciation for the history of cacao in Belize as well as a cultural understanding of the people living in Southern Belize.

This trip is a great introduction to the world of cacao! You'll stay in a beautiful jungle lodge and learn what Maya Mountain Cacao Ltd. is doing to put Belize on the map of high-quality cacao as a progressive social enterprise. Among many other tropical adventures, you'll learn how to make chocolate the traditional Mayan way, visit a rehabilitated industrial cacao farm, tour a small, diversified agroforestry farm, and enjoy a truly amazing part of the world. We recommend Belize for anyone interested in visiting a cacao farm for the first time, or for those who are interested in getting in touch with cacao history or traditions. Because there are so many cultural experiences here, there is plenty to learn! We think this trip also appeals if you're bringing along a partner who may not love chocolate as much as you do. You'll both also love learning Kriol drumming and enjoy exploring a spice farm.

You'll stay near Punta Gorda at the [Chaab'il B'e Lodge and Casitas](#), near [Maya Mountain Cacao](#) headquarters. You'll see firsthand how a small social enterprise in Belize ferments, dries, and exports cacao. While there are some consistent aspects to these processes around the world, the details make all the difference between mediocre and incredible cacao.

LEARN MORE ABOUT THIS TRIP

For pricing, accommodation information, and a sample itinerary for this trip, please email trips@dandelionchocolate.com.

Sourcing Trip to Dominican Republic: June, 2019

<https://dandelionchocolate.getbento.com/experiences/dr>

ZORZAL, DOMINICAN REPUBLIC

June 2 – 9, 2019

CACAO PRODUCER VISITED: Zorzal Cacao

ACTIVITY LEVEL: Light to Moderate, (including camping night at Reserva Zorzal)

STARTING LOCATION: Cabarete, Dominican Republic

MAXIMUM GROUP SIZE: 12 guests

DANDELION HOST: Greg and crew

Join us for a week exploring the Dominican Republic while learning how cacao is grown and processed. We will be staying on the northern coast (a.k.a. silver coast) of the Dominican Republic, as well as camping at Reserve Zorzal for 1-2 nights. This trip is designed for people looking to learn more

about cacao and have a fun vacation. The goal of this trip is to understand how cacao is grown, but this trip will highlight a larger scale of fermentation and drying while also learning about conservation efforts at the Reserva Zorzal bird sanctuary. Since our home base is on the beach, there will be plenty of opportunities to swim and enjoy the touristy side of Dominican Republic when we're not delving into cacao. We have opted for lodging on the beach in Cabarete, a town on the North Shore of Dominican Republic, making this trip a little less rustic than some of our other trips.

We'll not only learn about the birds that Reserva Zorzal aims to protect, but we'll see slightly larger scale processing at a nearby fermentary, Öko-Caribe (who also sells to many craft chocolate makers). While we will have a free day built into our schedule, you may want to stay an extra few days to take advantage of the beautiful beaches and adventure activities.

Wondering if this trip is right for you? Although this trip is a little less rustic than some of our others, we recommend this adventure for those who are truly head-over-heels for chocolate. While comfortable lodging and amenities are available, there will be light hiking and camping as we explore a much larger scale of production than any of our other origins. This trip is perfect for those interested in learning (or nerding out about) the cocoa supply chain and logistics.

LEARN MORE ABOUT THIS TRIP

For pricing, accommodation information, and a sample itinerary for this trip, please email trips@dandelionchocolate.com.

Sourcing Trip to Tanzania, September, 2019

<https://dandelionchocolate.getbento.com/experiences/tanzania>

TANZANIA

September 16 – 22, 2019

CACAO PRODUCER VISITED: Kokoa Kamili

ACTIVITY LEVEL: Light to Moderate, occasional uneven jungle terrain (10 hours driving on uneven terrain)

STARTING LOCATION: Dar Es Salaam, Tanzania

MAXIMUM GROUP SIZE: 9 guests

DANDELION HOST: Greg and crew

You'll stay in a guest house at a convent run by the Sisters of Mbingu and learn about [Kokoa Kamili](#) and the farmers they buy cacao from. Kokoa Kamili is actively growing each year and pays farmers about 22-25% above market prices, which in turn pushes the price up for all farmers in Tanzania. While in Tanzania, we'll take a moment to go on safari at the Mikuni National Park and spend time enjoying the beautiful scenery of Tanzania.

Wondering if this trip is right for you? This trip is more for the experienced traveler who isn't afraid of leaving behind the comforts of big city life to

spend some time in Mbingu (Swahili for Heaven). Of our trips, this is most like a true sourcing trip, with a few more fun, educational, and cultural activities sprinkled in to make the most of your visit to this incredibly remote and beautiful origin.

12 Nights of Chocolate

<https://dandelionchocolate.getbento.com/experiences/12nights>

It's a holiday tradition! Each year around Christmas, we invite chefs to host a series of 12 elaborate dinners and take over our factory to create a unique holiday culinary experience to benefit the SF/Marin Food Bank. And there's only one rule: use Dandelion Chocolate on the plate. Each evening is unique in that teams of chefs from the SF Bay Area and beyond create a multi-course menu that is entirely their creation – from elegant seven-course sit-down dinners to casual chocolate beer, ice cream, and burgers. All proceeds from the event benefit charity, and tickets to all twelve nights sell incredibly quickly once announced on Instagram and Facebook. We are proud to help spread holiday cheer and to help raise tens of thousands of meals for our community each year.

Sourcing Talk: Cahabon, Guatemala

<https://dandelionchocolate.getbento.com/experiences/sourcingtalk>

COST: Free, but RSVP required [\[LINK\]](#)

2600 16th Street @ Harrison, SF

6:00 pm Chocolate tasting

6:30-8:00 pm Lecture and Q&A

FIND DATE AND RSVP [\[LINK\]](#)

Greg, our Bean Sourcerer, will share his experience of a week-long trip to Cahabon, Guatemala, including how cacao is grown and processed. We'll also be joined by Madeline Weeks who will share her insight of living with producers in the region and learning about the broader picture of cacao production in Guatemala.

Throughout the year, Greg visits cacao farms and fermentaries around the world (sometimes with other Dandelion Chocolate team members in tow) and reports back about what he has learned. Sourcing talks are usually held the first week of the month. This learning opportunity is less formal than our usual classes. We begin with a 30-minute chocolate tasting from the producer or region, then host a one-hour talk, and end with a 30-minute Q&A.

CANCELLATION POLICY/FAQ

Content for <https://dandelionchocolate.getbento.com/experience/cancellationpolicy>

TO RESCHEDULE A CLASS:

To reschedule a class a week or more in advance, we are happy to transfer you to a future opening, depending on availability. Please submit your request via classes@dandelionchocolate.com and include the following information:

- Name(s) of guest
- Class name
- Contact phone number
- Date of reserved class
- Your preferred next available date

We will not be able to change your registration less than one week before the class. You are more than welcome to send someone else in your place if you can no longer attend.

TO CANCEL A CLASS:

We are happy to provide a full refund for cancellations one week before, and a 50% refund if you cancel three days before. We cannot provide refunds if you cancel less than 72 hours before class. You are always welcome to send someone else in your place if you are unable to attend.

To cancel a class, click “cancel” on your reservation confirmation/receipt email. You will receive any applicable refunds within 72 hours of cancellation. If you have any questions or have not received your refund, please email classes@dandelionchocolate.com.

CLASS FREQUENTLY ASKED QUESTIONS:

Can I reschedule/cancel my class?

The date I wanted isn't available. How can I be put on the waitlist?

How much chocolate will I eat in my class?

Will I be required to stand for any long periods of time?

Is the factory loud/should I bring any protective ear wear for my child?

Do I need to bring my own hair net?

Do crocs count as close toed shoes?

Can I take pictures/video?

Can you come to my wedding/baby shower?

THE DATE I WANTED ISN'T AVAILABLE. HOW CAN I BE PUT ON THE WAITLIST?

Unfortunately, we do not currently have a waitlist available.

HOW MUCH CHOCOLATE WILL I EAT IN MY CLASS?

Each class varies. We've rated the sugar and caffeine intake for each class on a scale from low to high, with low being a couple samples of chocolate and cocoa nibs; and high being multiple tastes of cocoa nibs, a pastry, hot chocolate, and multiple chocolate samples. That being said, you are not required to try every sample, nor do you have to stop at just one piece.

WILL I BE REQUIRED TO STAND FOR LONG PERIODS OF TIME?

Class rigor will vary. Please let us know of any disabilities we should be aware of that may inhibit you from standing more than a few minutes, climbing stairs, or navigating tight spaces, so we can try our best to accommodate.

IS THE FACTORY LOUD/SHOULD I BRING ANY PROTECTIVE EAR WEAR FOR MY CHILD?

Our classes take place near the factory floor where our chocolate makers work with loud machinery. While most of our office staff works in this space when a class is not taking place without ear protection, if you are concerned about your child's ears, it is perfectly appropriate to bring some sort of ear protection.

DO I NEED TO BRING MY OWN HAIR NET?

We will provide highly fashionable hair nets for all our guests that will be recycled after class.

DO CROCS/SLIP ONS COUNT AS CLOSE TOED SHOES?

While they technically may be close-toed, we recommend non-slip shoes that will protect your toes. We have never had an incident with a guest on the factory floor, but we enforce safe practices always.

CAN I TAKE PICTURES/VIDEO?

Of course! In fact, we encourage guests to take photos and videos throughout class. Feel free to bring your camera or smartphone and tag us @DandelionChocolate.. Please be respectful of our other guests who may not want their picture taken or excessive flashes throughout class.

CAN YOU COME TO MY WEDDING/BABY SHOWER OR OFFICE PARTY?

We'd love to! Learn more about our private events [[JUMP TO PRIVATE EVENTS ON EXPERIENCES PAGE](#)] and please get in touch.

MEET OUR EDUCATION TEAM

Content for <https://dandelionchocolate.getbento.com/experience/instructors>

Cynthia currently heads our Chocolate Experiences team. In early 2012 she joined us as a chocolate maker, a farmers market salesperson, and then later as a finance and operations manager. Origins she has visited include Maya Mountain in Belize, Camino Verde in Ecuador, Zorzal in the Dominican Republic, and Kokoa Kamili in Tanzania. She's also been to a handful of exploratory cacao farms in Hawaii, Papua New Guinea, Fiji, Samoa, and Costa Rica. Cynthia teaches all of our classes.

Colette is our Wholesale Account Manager and an Assistant Chocolate Educator and she's been with us since 2015. She was born and raised in the SF Bay Area, and she's a graduate of the University of Oregon. Her favorite way to appreciate chocolate is through hot chocolate or cookies. She leads factory tours as well as teaching several of our classes.

Robert began as a Cafe and Retail Associate at the Ferry Building, and then quickly transitioned to events and education as a Community Team Associate. In the past, he worked primarily in coffee and tea, which ultimately inspired him to learn more about chocolate. He leads factory tours and teaches several of our chocolate classes.

LOCATIONS

<https://dandelionchocolate.getbento.com/locations/>

<p>SAN FRANCISCO VALENCIA STREET FACTORY AND CAFÉ</p> <p>740 Valencia Street,[link to map] San Francisco, CA 94110 (415) 349-0942 info@dandelionchocolate.com Mon-Thur, Sun: 10am – 10pm Fri, Sat: 10am – 11pm</p> <p>We make chocolate onsite Monday-Saturday, 9am-6pm with a break for lunch.</p>	<p>[image of cafe]</p>
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[SAMPLE MENU](#) [TOURS AND CLASSES](#) [PRIVATE EVENTS](#)

<p>[image of cafe]</p>	<p>SAN FRANCISCO 16TH STREET FACTORY, SHOP, CAFÉ, AND BLOOM SALON</p> <p>298 Alabama St, [link to map] San Francisco, CA 94114 (415) 349-0942 info@dandelionchocolate.com Mon-Sat: 8am – 6pm Sun: 10am – 5pm</p> <p>[BUTTON] Reservations at Bloom chocolate salon</p> <p>We make chocolate onsite Monday-Saturday, 9am-6pm with a break for lunch.</p>
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[SAMPLE CAFÉ MENU](#) [BLOOM CHOCOLATE SALON](#) [TOURS AND CLASSES](#) [PRIVATE EVENTS](#)

<p>SAN FRANCISCO FERRY BUILDING SHOP AND CAFÉ</p> <p>One Ferry Building [link to map] San Francisco, CA 94111 (415) 349-0942 info@dandelionchocolate.com Mon-Sat: 8am – 6pm Sun: 10am – 5pm</p>	<p>[image of cafe]</p>
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[SAMPLE MENU](#)

<p><u>TOKYO KURAMAE FACTORY AND CAFÉ</u></p> <p>111-0051 4 - 14 - 6 Kuramae, Taito-ku ,[link to map] Tokyo Japan Tel 03-5833-7270 Fax 03-5833-7274 Open 10am - 8pm (Last order 7:30pm)</p>	<p>[image of cafe]</p>
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[SAMPLE MENU](#) [TOURS AND CLASSES](#)

[image of cafe]

**KYOTO HIGASHIYAMA KANOSAKA STORE, CAFÉ,
AND CACAO BAR**

363-6 Masuyachō, Higashiyama-ku, Kyōto-shi ,[\[link to map\]](#)
Kyoto-fu 605-0826
Japan
Tel 075-531-5292
Fax 075-531-5293

CAFÉ: 10am-7pm (Last order 6:30pm)
CACAO BAR: (Fri-Sun) 12pm-7pm (Last order 6pm)

For [CACAO BAR](#) reservations only:

075-531-5292

cacaobar@dandelionchocolate.jp

[SAMPLE CAFÉ MENU](#) [SAMPLE CACAO BAR MENU](#)

KAMAKURA CAFÉ

248-0012 Kamakura-shi, Kanagawa-ken
Osamu-cho 12-32
Japan
Tel 0467-53-8393
Fax 0467-53-8394
Open 8am-8pm (Last order 7:30pm)

[image of cafe]

[SAMPLE MENU](#)

[image of cafe]	<p data-bbox="1325 204 1713 228"><u>ISE GEKU SHOP AND CAFÉ</u></p> <p data-bbox="1381 272 1661 363">516-0074 20-24 Honcho Ise-cho, Mie-ken Japan</p> <p data-bbox="1283 367 1759 391">Tel 0 596 - 63 - 6631 Fax 0 596 - 63 - 6632</p> <p data-bbox="1299 399 1743 423">Open 10am - 5pm (Last order 4:30pm)</p>
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[SAMPLE MENU](#)