



***#bean-to-bar #pure product #creativity #craftsmanship
#tailormade***

During his work as a volunteer in Ecuador Mario developed a passion for cacao and chocolate. He taught courses on chocolate processing at the Universidad San Francisco in Quito. This work and his passion resulted in running a fifteen-hectare cacao plantation in the rain forest in Ecuador, together with his partner Eveline. This experience has influenced their life forever.

Back home in Belgium in 2015 Mario started to search for the best cacao on the market to develop his own chocolate. Chocolatoa was born. He focusses on small bean-to-bar production and has become one of the most important producers in Belgium. Chocolatoa is renowned for the production of extremely refined chocolate bars. The production is not only for the own Chocolatoa label, but also for exclusive private labels and for some of the most renowned chocolate experts worldwide.

Cacao from Costa Rica, India, Dominican Republic, Ecuador, Tanzania or Madagascar they have no secrets for chef Mario Vandeneede. This knowledge he loves to share with people who share his passion for the bean and the quality chocolate bar. Next to his job as a chocolate maker, Mario is also a teacher in the oldest and best known culinary arts school in Belgium. On [Master Talent Academy](#) Mario presents the online Masterclass “From bean to bar”, a step by step course to produce your own chocolate.

A passionate chef and a good teacher at the same time, the best place for an in-depth internship in chocolate.

References:

Owner and Chef since 2015

Winner of many golden chocolate awards worldwide

Partner in Master Talent training programmes since 2020

Training programmes offered:

1 to 3 months Work Based Learning programmes for chocolatiers

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