

Team Chocolate Appreciation Experience

Hosted virtually by India's 1st certified chocolate taster, L Nitin Chordia

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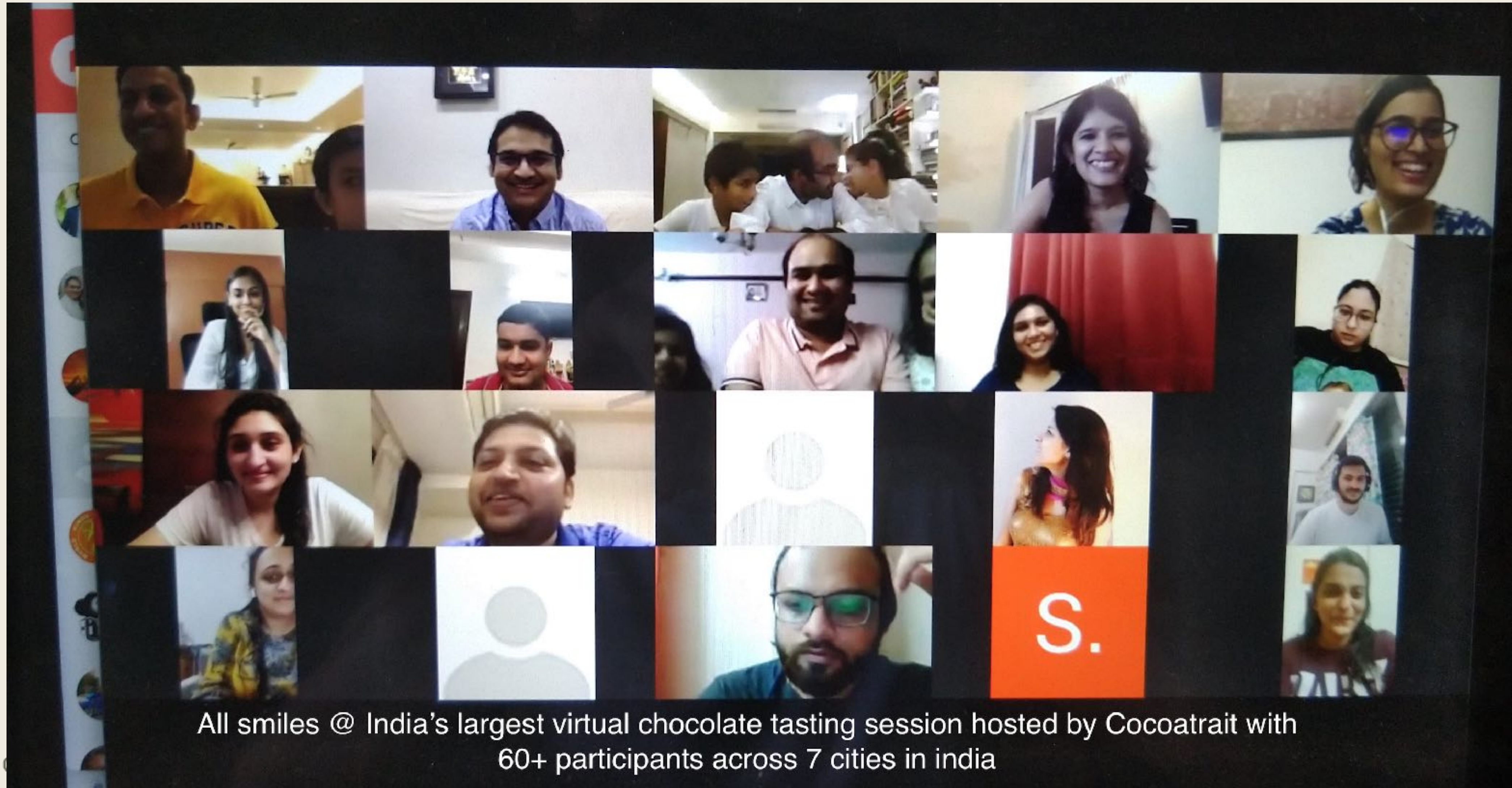
Introduction - Virtual Team Chocolate Engagement

- Engage project teams in a fun, lighthearted, learning lead & innovative virtual tasting experience with sustainable & planet friendly chocolates shipped in a zero waste reusable box!
- A reusable box (Yes! 5 different ways!) of Single Origin sustainable, eco/planet friendly, zero waste premium luxury bean to bar chocolates are shipped to team members in advance and they meet on a scheduled date/time over Zoom or Gmeet.
- L Nitin Chordia hosts a “live” & very engaging 60-90 minute guided, fun & education lead Single Origin chocolate appreciation session which starts to explain the farm to bar chocolate making process and ends with tasting each of the chocolates together. There is a lot of learning of the art of appreciation chocolates and Nitin makes the session engaging.
- The cost of the session per team member can be as little as a team lunch!
- To make it more inclusive, families of team members can join!

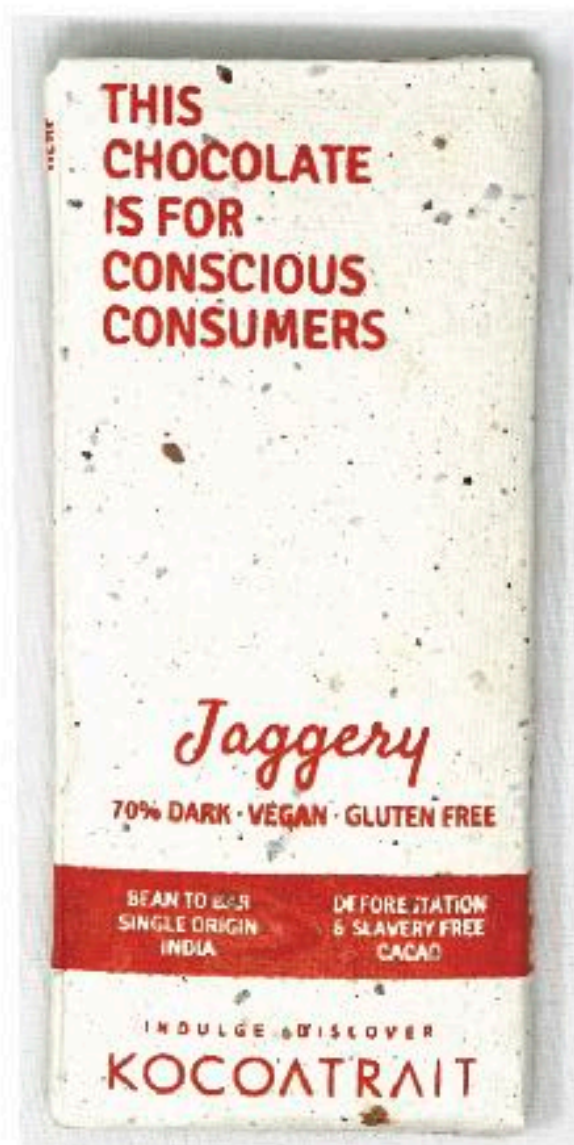


Technology photo created by freepik - www.freepik.com

Introduction - Virtual Team Chocolate Engagement



Our Chocolates (some SKU's)



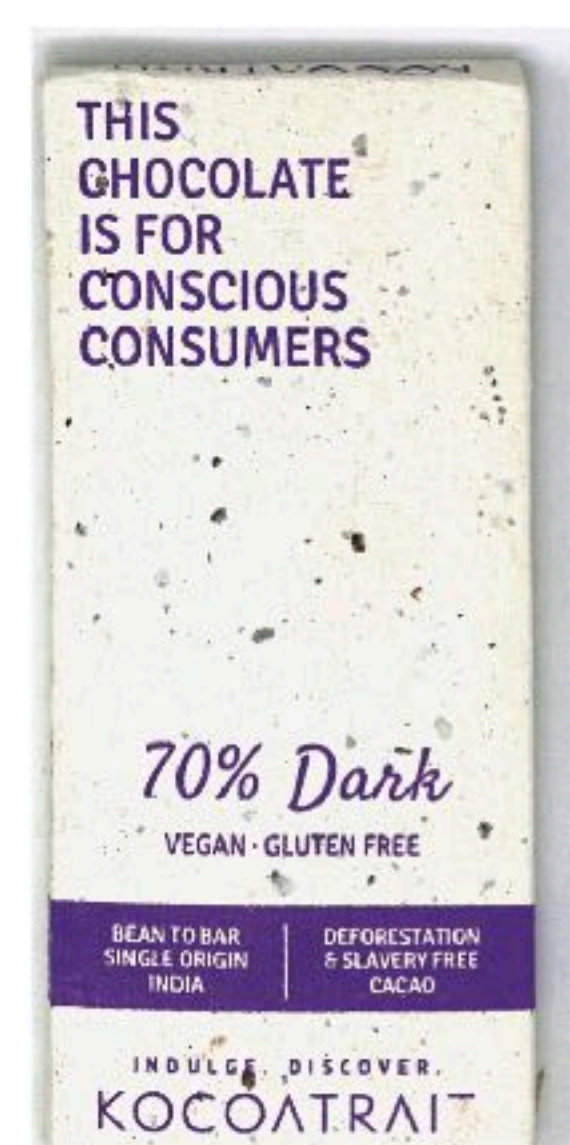
Jaggery
70% Dark Chocolate



Espresso
70% Dark Chocolate



Desert Salt
70% Dark Chocolate



Plain Dark
70% Dark Chocolate



Banana
66% Dark Chocolate



Red Rose
65% Dark Chocolate

Click to access the chocolates webpage:

<https://cocoatrait.com/product-category/shop/kocoatrait-chocolates/>

Introducing Kocoatrait Sustainable Zero Waste Planet Friendly Chocolates

- Kocoatrait is the world & India's 1st Sustainable Luxury Zero Waste, Single Origin, Organic and Planet Friendly Bean to Bar Chocolate contributing to the circular economy.
- Kocoatrait was conceived with an aim to enable aspiring Indian citizens to adopt a zero waste lifestyle.
- Our aim of being planet conscious in our actions and the support of our planet conscious consumers have been very rewarding and have helped us save 200+ kgs of single use plastic/laminated chocolate wrappers from being dumped into landfills to date! This is our measure of the impact of our Circular Economy Model on climate change!

[Click: About Kocoatrait](#)

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Our Plam leaf and TIN Gift Boxes (Optional)



Click for options of our gift boxes:

<https://cocoatrait.com/product-category/sustainable-zero-waste-ecofriendly-corporate-gifts/>

Our Reusable Outer Box! (5 ways to reuse!)



Click for options of our reusable shipping box:

<https://cocoatrait.com/product/multiuse-corrugated-box-4-chocolates/>

Top 10 Benefits Of Virtual Team Building for a corporate

- Create & Communicate company culture
- Demonstrate Support towards Sustainability
- Boost Team Morale
- Combat Loneliness
- Increase Productivity
- Versatility
- Increase Collaboration
- Increase Motivation
- Encourage Creativity
- Positive Reinforcement
- Improve Communication In Difficult Times
- Low Cost (Pax cost of a team lunch!)

Adopted from: <https://www.teamtactics.co.uk/blog/2020/04/03/top-10-benefits-of-virtual-team-building/>

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Introduction - L Nitin Chordia

- India's 1st certified Chocolate/Cacao taster
- Co Founder of Kocoatrait, the world's 1st Zero waste Sustainable luxury bean to bar chocolate brand.
- Judge at the International Chocolate Awards, London
- 1st Indian & External Faculty at IICCT, UK
- Operates Chocolate Tasting Club with 4 chapters & 19000+ members
- Hosts the Certification for Chocolate tasting in India in collaboration with IICCT, UK.
- Operates "Cocoashala" - Asia's 1st bean to bar incubation centre in Chennai, India

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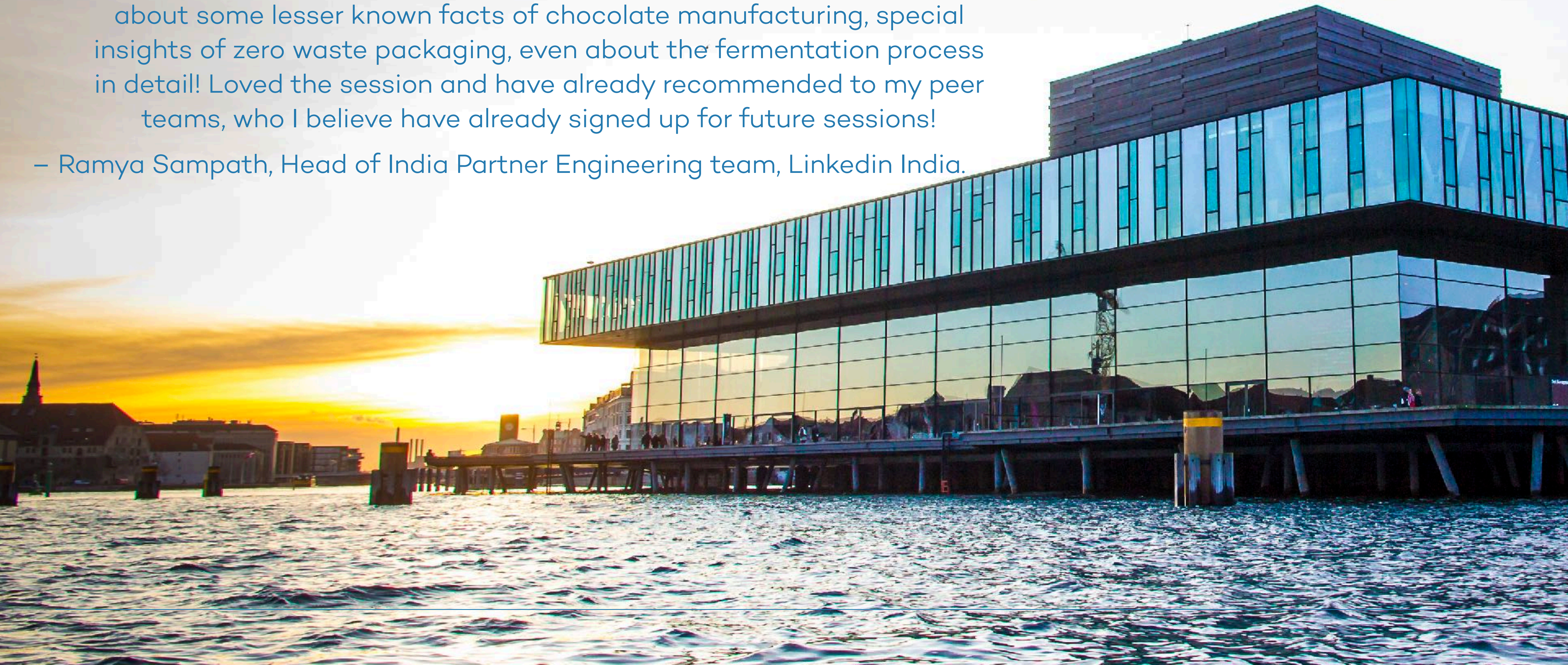
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TESTIMONIALS

Experiencing the delight of chocolate tasting came true with the event hosted by Nitin! This was an intimate event with just a few team members so we felt the individual attention and Nitin was super calm and answered all our questions. I was personally surprised to learn about some lesser known facts of chocolate manufacturing, special insights of zero waste packaging, even about the fermentation process in detail! Loved the session and have already recommended to my peer teams, who I believe have already signed up for future sessions!

– Ramya Sampath, Head of India Partner Engineering team, LinkedIn India.

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TESTIMONIALS

Thank you for hosting a chocolate tasting event for us . The event was very well received by our team and they enjoyed it wholeheartedly.

Thanks for taking care of the logistics and making sure every employee gets a personalized message and the chocolates kits right on time. The chocolate tasted amazing and the virtual event was great. Thanks for all that you did for making our team feel special and teaching them how to eat and taste chocolates.

– Malini Satish Kumar – ABP, Google India

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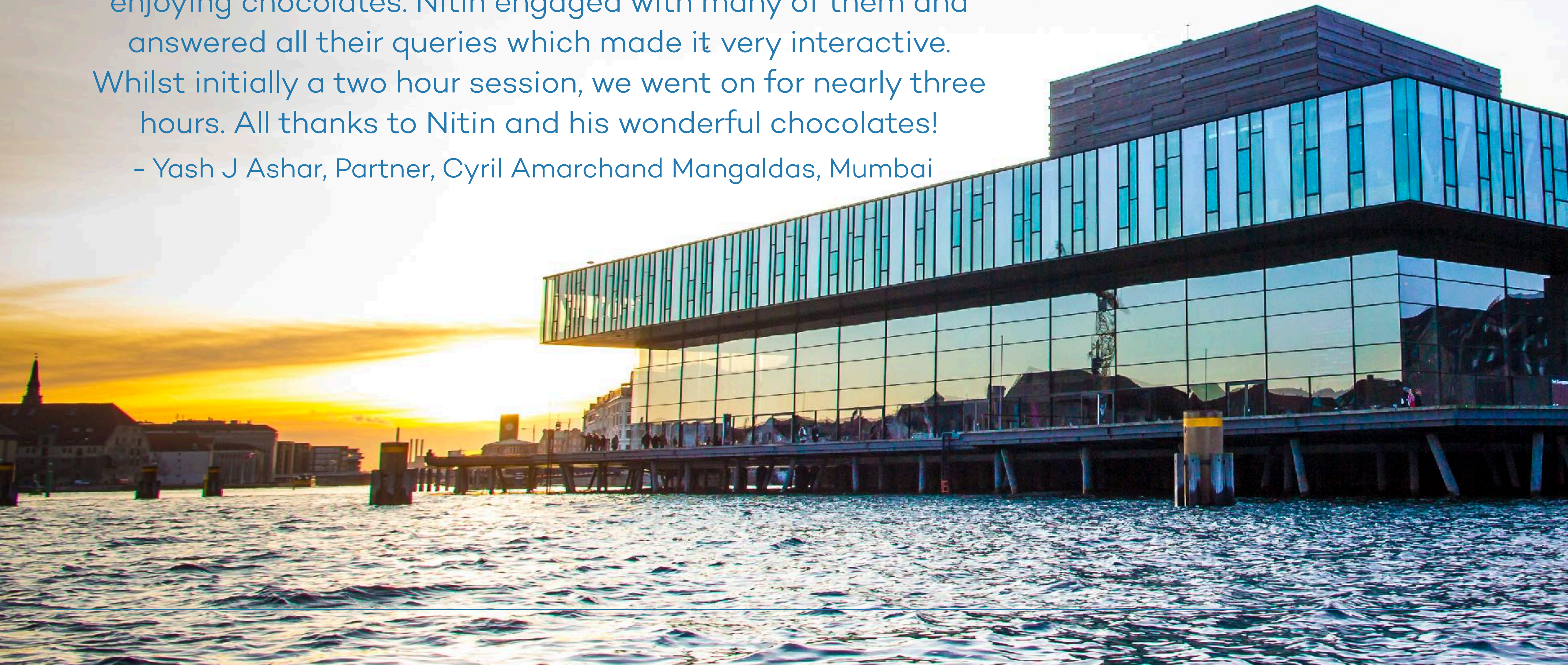


TESTIMONIALS

We reached out to Nitin for a team session on appreciating Indian bean to bar chocolates. The team enjoyed the bonding over the session and learnt a lot about making, eating and enjoying chocolates. Nitin engaged with many of them and answered all their queries which made it very interactive. Whilst initially a two hour session, we went on for nearly three hours. All thanks to Nitin and his wonderful chocolates!

– Yash J Ashar, Partner, Cyril Amarchand Mangaldas, Mumbai

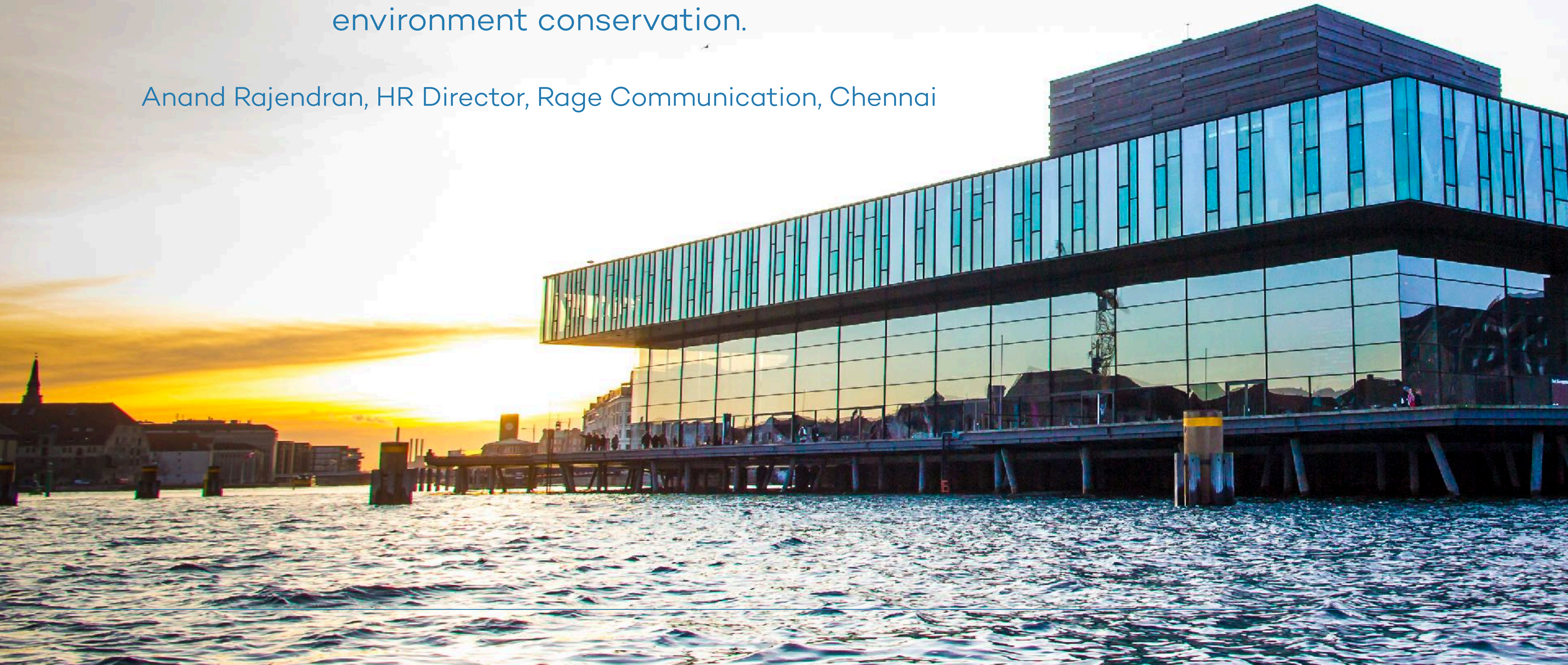
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Eco-friendly gifts tug at people's heart. They help us
forge an emotional bond & pass the message of
environment conservation.

Anand Rajendran, HR Director, Rage Communication, Chennai



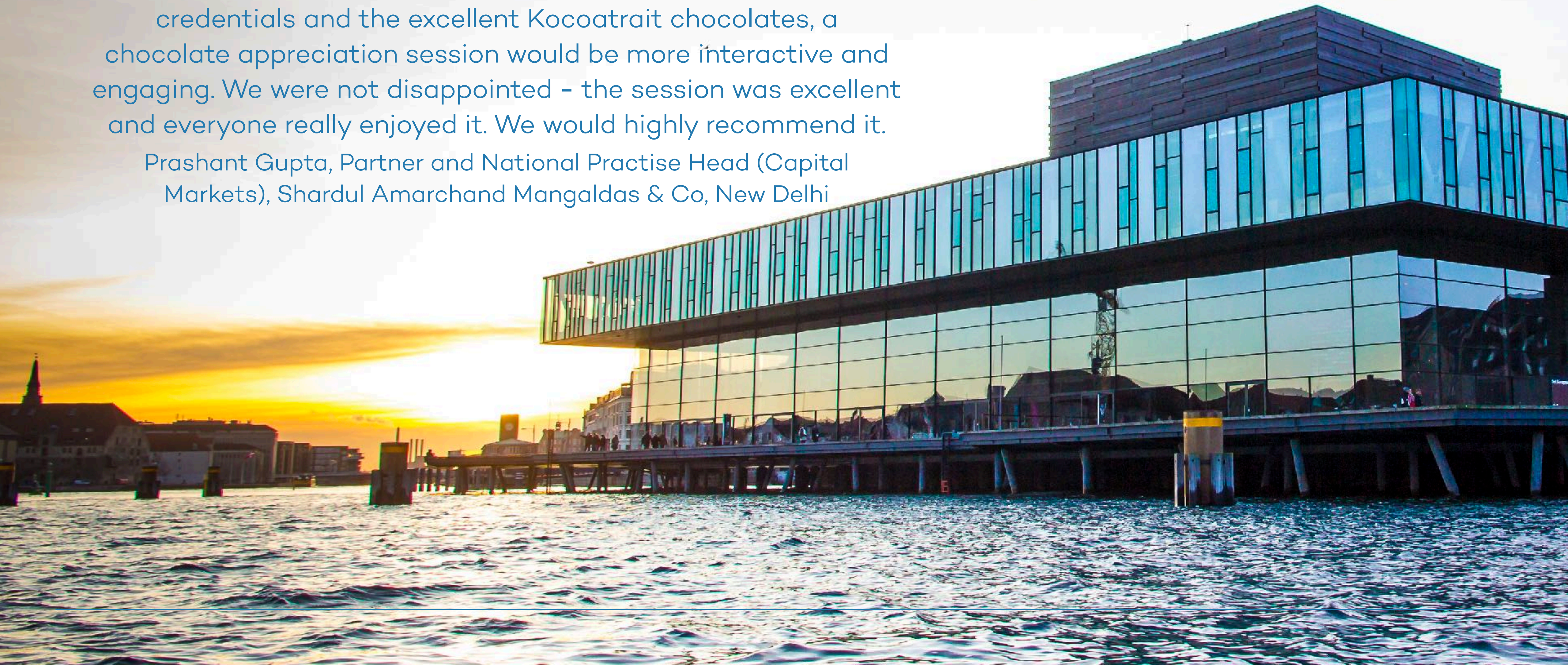
TESTIMONIALS

Given the continued WFH, we were looking for a fun and informative virtual session that would help the team interact.

Some of the other options we considered were stand up comedy or concert, but we felt with Nitin's knowledge and credentials and the excellent Kocoatrait chocolates, a chocolate appreciation session would be more interactive and engaging. We were not disappointed - the session was excellent and everyone really enjoyed it. We would highly recommend it.

Prashant Gupta, Partner and National Practise Head (Capital Markets), Shardul Amarchand Mangaldas & Co, New Delhi

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