

Monica Meschini

With more than a 30-year experience in tea and chocolate, Monica Meschini runs tastings for thousands of people all around world.

President of Italian Tea Club from 1999 she founded with the writer and tea expert Gilles Brochard 12 years ago The Tea Tasting Institute

Regarding chocolate the count is about 225.000 samples while in the International Chocolate Awards but the total is 3 times more in all her life.

Monica, in fact, worked for 20 years for the biggest and the 1st (1994) chocolate exhibition in Italy and in the world as a

Chocolate Tasting Director, with more than 1.000.000 visitors in 10 days every year.

She considers herself very lucky to have met the best chocolatiers and best chocolate makers and cacao and tea people in the world, especially in a very un auspicious period for tea cacao and chocolate. In fact, chocolate was not so trendy in those times and Tea too but she decided anyway to open the 1st Chocolate and Tea Quality bar in Florence..

She co-operate like journalist for the European Pastry, Chocolate and Tea Magazines. Monica is a 38-year certified professional wine, water and tea sommelier and chocolate taster.

Until four years ago Tutor for chefs and batchelor programs at Cordon Bleu School in Italy.

Besides the International Chocolate Awards and the International Institute of Chocolate and Cacao Tasting, like

The Tea Tasting Institute she teaches tea tasting and rituals and working like consultant in plantation too co-operating with tea grower's in different countries.

Monica is also a mistery guest and a food & beverage expert and consultant for 5 stars chain hotels. She teaches to any high-level manager and team in the hotellerie world how to serve and use and how to consider and offer complementary chocolate and tea in rooms and suites.