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**Cuban Chocolate Industry Has a Promising Future, Expert Says**

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Havana, Jul 7 (Prensa Latina) The chocolate industry has a promising future in Cuba, based on the driving strategy of cocoa production and the strength achieved by the academy in this sphere, an expert said here.

In exclusive statements to Prensa Latina, the director of the Latin American and Caribbean School of Chocolate, Pastry and Confectionery, Maria Cristina Jorge, noted that the current objective of this research center is to publicize the value and importance of chocolate and support the work with that food at all levels.

Chocolate was previously considered a sweet and people consumed it just like chocolate. This product is currently appreciated worldwide as another food and is already used in everything, hot dishes and starters, Jorge said recently at the International Varadero Gourmet Festival.

The Cuban chocolate school, located in the Food Industry Research Institute in this capital, is the governing body for the development of the product and staff training for a dozen centers in Cuba dedicated to making chocolate, Jorge said.

The center, founded in 2001, is also dedicated to production, in addition to teaching and research.

