

Farm To Market: Chocolate

Assessment of Prior Knowledge:

- Where does chocolate come from?
- What are the ingredients in a chocolate bar? What goes into making chocolate?

Vocabulary:

Cacao: The name of the fruit and the seeds, used to make chocolate

Mayans: Thought to be the first chocolate farmers, this group of people lived in Mexico and Central America nearly 2000 years ago

Tropical: The warm and damp climate located between 20 degrees north and south of the equator

Fermentation: The process of letting the Cacao seeds age in a warm box, when the cacao beans develop most of their flavor

Nibs: Tiny bits of cacao bean that are pressed and mixed to make chocolate liquor, the basis for all chocolate products

Comprehension Questions:

Growing

1. Where is chocolate grown?
2. What do cacao pods, and cacao trees look like? How do the pods grow on the tree?
3. What color are cacao pods?

Harvest

1. What do cacao seeds look like when they are first taken from the fruit? What color are cacao seeds on the inside?
2. How many cacao seeds grow inside of each fruit?
3. What must be done to the cacao beans before they are ready to send to chocolate makers?

Processing

1. What are the different steps in making chocolate?

Chocolate Treats

1. How are dark chocolate and milk chocolate different?
2. How are chocolate bars formed?

Discussion Questions:

1. Does seeing where chocolate comes from, and how chocolate is made, make you feel any differently about eating chocolate?

Follow-up Activities:

- Bring in different kinds of chocolates and have students taste them. Have them try to articulate the different flavors. Why does dark chocolate taste different than milk chocolate? If you can find cacao nibs, bring those in for students to taste as well (unsweetened chocolate works too). They will be surprised at the bitter flavor.
- Students can do further research on the Mayans and the Aztecs. Where and when were these cultures in existence? What contributions have they made, besides introducing the world to chocolate?



The Phoenix Learning Group, Inc.

2349 Chaffee Drive, St. Louis, Mo 63146
314-569-0211 FAX: 314-569-2834 800-221-1274
www.phoenixlearninggroup.com