

How chocolate is made

1 Chocolate: From bean to bar

a) Put the boxes in the correct order and find out how chocolate is made.

A

The beans are crushed and only the middle part is used.

B

The factory mixes the cocoa with more cocoa butter to make different types of chocolate. They also add other things: sugar, vanilla, Lethicin (made from soya) and perhaps milk powder and mix it all to make it smooth.

If the beans dry faster the chocolate is not as good.

C

The beans dry naturally in the sun for a week.



D

Chocolate farmers pick the cocoa bean pods (they look like this), then crush them. They take out the beans and leave them for 6 days.



F

The chocolate is stirred and stirred to make it smooth, heated and cooled again and made into bars. They are wrapped in paper or plastic and sent to the shops.



E

This middle part is ground and then pressed to take out most of the 'cocoa butter'. At this stage the cocoa can be ground to make cocoa powder.

G

The farmers send the beans to the chocolate makers, who sort them and roast them.

b) Mark all the parts about chocolate-making which use solar energy. In a different colour mark all the other parts that need power or heat. Which of these could use solar energy?

c) Which parts of chocolate-making need transport? What can be used instead of fossil fuels here?

2 Chocolate stars

Here's a simple chocolate recipe.

You will need 200 gms of good chocolate and some baking paper (*Backpapier*). Draw some stars on paper with a black pen. Put the paper under the baking paper. Melt the chocolate slowly in a bowl over hot water. Make a cone (*Trichter*) with more baking paper and put the melted chocolate into it. Draw the stars in chocolate on the baking paper. Fill in the stars with more chocolate. Let them cool. You can write names or letters on them with coloured icing (*Zuckerguss*). When the stars are hard, take them off the baking paper.

Lösungen: Ex. 1a) D, C, G, A, E, B, F