

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.

With extra heat, the beans dry faster, but the chocolate is not as good.

C

The beans dry naturally in the sun for a week.



D

Chocolate farmers pick the pods, 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 and sent to the shops.



E

This middle part is ground. This is 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 of the process 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? Think of alternatives to fossil fuels here.

2 Chocolate stars

You can use chocolate in meat dishes or for sweet things. Here's a simple recipe.

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

Lösungsvorschläge: Ex.: 1: D, C, G, A, E, B, F