

### ANTICIPATORY READING GUIDE

YOU True or False?	TEXT True or False?	TOPIC: CHOCOLATE ID
		The cocoa tree scientific name is <i>Theobroma</i> = in greek "food for the Gods"
		A cocoa tree is 20 metres high
		Cocoa flowers grow on the trunk when the plant is 5 years old
		The name of the seeds of the cacao tree is "cocoa beans"
		Cocoa trees grow in cold and wet climates
		The top producers of cocoa are in North America
		Chocolate is made with cocoa powder + cocoa butter + sugar + water
		Cocoa and chocolate are full of minerals
		The healthiest chocolate contains 70% cocoa solids

## CHOCOLATE ID

**Scientific name of the cocoa tree:** *Theobroma* = in greek "food for the gods"



**Height:** 8-10 metres

**Leaves:** 22-24 cm long

**Flowers:** small with 5 petals; white-reddish; they grow on the trunk when the plant is 5 years old.



**Fruit:** yellow-reddish pods; Size: 15/20 cm long. Weight: 200g-1 kg

**Seeds:** 30-40 cocoa beans in each pod; round, flat and white; they are hidden in a white sticky pulp

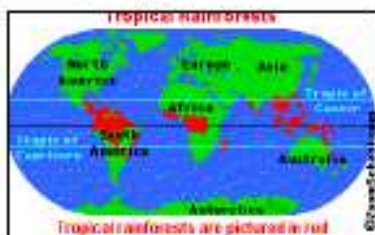
**Climate:** the Cocoa tree needs:



- shade
- warm and wet climate (85% humidity)
- rain
- temperatures between 20/30 °C

**Origins:** 1500 BC. Olmecs Indians in Central America

**Today top producers of cocoa beans:**



Ivory Coast, Ghana, Cameroon, Nigeria (Africa), Indonesia, Malaysia (Eastern Countries), Brazil, Colombia, Ecuador (Central and South America)

**Medical properties:** cocoa and chocolate are full of minerals, including magnesium and iron. It has anti-oxidant (anti-aging) properties. It gives energy and helps against depression and fatigue. The healthiest chocolate contains 70% cocoa solids.

**Chocolate is made with** cocoa powder + cocoa butter + sugar + milk

**Uses:** drinks, cakes, sweets and chocolates



A ripe cocoa pod on a tree in Africa

In November, farmers split the cocoa pods and take out the beans

Farmers put the cocoa beans under banana leaves to ferment

Farmers dry the cocoa beans in the sun for a week

Farmers weigh the dried beans

Sacks of beans are put on to a track to export

Ships bring the cocoa beans from Africa to Europe and other countries

In chocolate factories people make chocolate powder and chocolate butter from the beans.

They mix cocoa powder + cocoa butter + sugar + milk to make chocolate.

The mixture is shaped into chocolate bars

We buy the chocolate bars in our local shops

## Create Your Own Chocolate Bar

Circle the ingredients below that you would add to make your secret recipe! You can add other ingredients.

Coconut	Peanut Butter	Rice Krispies	Caramel
Strawberries	Nuts	Pineapple	Almonds
Raspberries	Peanuts	Cherries	Raisins
Peppermint	Cornflakes	Nutmeg	Ginger
Chili	Cardamom	Vanilla	Pepper

Cocoa percentage:    %

Think of a name for your chocolate bar:

.....

Think of a price for your chocolate bar:

.....




Draw your chocolate bar:



## Chocolate - Self Assessment

Name: \_\_\_\_\_

Date: \_\_\_\_\_

I can....			
understand and follow instructions			
ask/answer questions			
doing a survey			
Talk about the cocoa tree			
read for information			
sequence the journey of cocoa beans from Africa to Europe			
identify and describe different kind of chocolate			
fill a text with missing information			
understand the role of fairtrade			

What I liked doing most: .....

What I didn't like or found difficult: .....

### How I worked:

on my own    with the help of the teacher    with the help of the other students

with commitment    without much commitment    with difficulty    without difficulty

### In the group:

I participated actively in the work of the group.

I let the other students take the initiative and decide.

I accepted all the suggestions of the other students without discussion.

I tried to contribute my own ideas and suggestions to the work.

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### Next time I need to:

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