

Chocolate : Topic Enrichment Pack : Year 3/4



	Learning Objective	Overview	Assessment Questions	Resources
REVISION Lesson 1	To explore the origins of the cocoa bean	Children will discover that the cocoa bean is the essential ingredient for chocolate. They will find out when and where cocoa beans were first used to create a chocolate drink called cacao, and compare and contrast how two different cultures, the Aztecs and the Mayans, used them.	- Do children know where the cocoa bean was first cultivated? - Can children explain the importance of the cocoa bean to these early civilisations? - Can children compare and contrast the use of cocoa beans in different cultures/time periods?	- Slides - Worksheet 1A/1B/1C - Cocoa Bean Culture Cards - Mayan Information Sheet - Aztec Information Sheet - Questionnaire Legend Sheet (P507 activity only) - Questionnaire Legend Storyboard A/B (P507 activity only)
REVISION Lesson 2	To know how the cocoa bean came to Europe	Children will find out how the cocoa bean arrived in Europe. They will discover how it was initially used to make a luxurious drink for the wealthy, but after a time, the first eating chocolate was produced. Children will explore different characters' viewpoints of chocolate through the time period.	- Can children explain how the cocoa bean arrived in Europe? - Do children understand how the consumption of chocolate was linked to social status and wealth? - Do children understand how the industrial revolution changed the production of chocolate?	- Slides - Character Cards - Prompt Questions Cards - Worksheet 2A/2B
REVISION Lesson 3	To explore the development of the Cadbury company	Children will explore the development of Cadbury, one of the largest chocolate producers in the world. They will order the main events on a timeline, or as an alternate activity will find out more about the life of John Cadbury, the founder of the company.	- Do children understand how the company developed over time? - Can children use a timeline to organise the main events in chronological order? - Can children ask and answer questions about the development of the company?	- Slides - Worksheet 3A/3B/3C - The History of Cadbury Sheet - John Cadbury Biography Sheet (P507 activity only) - Question Sheet (P507 activity only)
SCIENCE Lesson 1	To know which materials are best at keeping liquids warm	Children will explain what temperature is, how it is measured, and how objects cool down to the temperature of the environment they are in. They will be shown a drink of hot chocolate, and challenged to conduct an investigation into how liquid could be kept warmer for longer (by using different materials wrapped around the container it is in).	- Do children understand that heat travels from warmer to cooler places? - Do children understand what a fair test is? - Can children plan and carry out a fair test, including predicting and recording results, and drawing conclusions?	- Slides - Worksheet 1A/1B/1C - Beakers/Bottles of warm liquid (e.g. water or hot chocolate) - A range of materials to test - Thermometers, timers - Worksheet 1D (P507 activity only)

Chocolate Topic Science

Graeme Lofts

A red circular graphic with a gradient, appearing as a stylized arrow or a light effect, positioned to the right of the author's name.

Chocolate Topic Science:

Chocolate Science and Technology Emmanuel Ohene Afoakwa, 2016-06-13 CHOCOLATE SCIENCE AND TECHNOLOGY This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa industry It provides detailed reviews of a wide range of topics including cocoa production cocoa and chocolate manufacturing operations sensory perception of chocolate quality flavour release and perception sugar replacement and alternative sweetening solutions in chocolate production industrial manufacture of sugar free chocolates and the nutrition and health benefits of cocoa and chocolate consumption The topics cover modern cocoa cultivation and production practices with special attention to cocoa bean composition genotypic variations in the bean post harvest pretreatments fermentation and drying processes and the biochemical basis of these operations The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing refining conching and tempering Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture volatile flavour compounds and their characteristics and identification sensory descriptions and character and flavour release and perception in chocolate The nutritional and health benefits of cocoa and chocolate consumption and the application of HACCP and other food safety management systems such as ISO 22000 in the chocolate processing industry are also addressed Additionally detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide confectionery and chocolate scientists in industry and academia students and practising food scientists and technologists nutritionists and other health professionals and libraries of institutions where agriculture food science and nutrition are studied and researched

The Science of Chocolate Stephen T Beckett, 2015-11-09 The second edition of this international best seller has been fully revised and updated describing the complete chocolate making process from the growing of the beans to the sale in the shops The Science of Chocolate takes the reader on the journey of chocolate to discover how confectionery is made and the way in which basic science plays a vital role The second edition contains new chapters covering topics which include nutrition why chocolate is good for you how to stop it melting in hot countries and possible methods of putting bubble inside a chocolate bar This book will appeal to those with a fascination for chocolate and will be of specialist interest to those studying food sciences and working in the confectionery industry A series of experiments which can be adapted to suit students are included to demonstrate the physical chemical and mathematical principles involved *Chocolate Science and Technology* Emmanuel Ohene Afoakwa, 2016-04-07 CHOCOLATE SCIENCE AND TECHNOLOGY This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa

industry It provides detailed reviews of a wide range of topics including cocoa production cocoa and chocolate manufacturing operations sensory perception of chocolate quality flavour release and perception sugar replacement and alternative sweetening solutions in chocolate production industrial manufacture of sugar free chocolates and the nutrition and health benefits of cocoa and chocolate consumption The topics cover modern cocoa cultivation and production practices with special attention to cocoa bean composition genotypic variations in the bean post harvest pretreatments fermentation and drying processes and the biochemical basis of these operations The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing refining conching and tempering Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture volatile flavour compounds and their characteristics and identification sensory descriptions and character and flavour release and perception in chocolate The nutritional and health benefits of cocoa and chocolate consumption and the application of HACCP and other food safety management systems such as ISO 22000 in the chocolate processing industry are also addressed Additionally detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide confectionery and chocolate scientists in industry and academia students and practising food scientists and technologists nutritionists and other health professionals and libraries of institutions where agriculture food science and nutrition are studied and researched

The Science of Chocolate S. T. Beckett, 2019 Now in its third edition The Science of Chocolate leads the reader to an understanding of the complete chocolate making process and includes the ways in which basic science plays a vital role in its manufacture testing and consumption

Chocolate and Health Rodolfo Paoletti, Andrea Poli, Ario Conti, Francesco Visioli, 2012-01-26 Cocoa and chocolate are the subjects of much research in the fields of food chemistry food technology and health science We now know that cocoa contains a remarkable number of bioactive compounds and these are being tested in humans to verify their disease prevention characteristics This state of the art text thoroughly explores the different aspects of the relationship between chocolate and health After introductory discussion of the historical background careful attention is devoted to technological developments designed to improve the health giving qualities of chocolate and biochemical and clinical trials of cocoa and its components Various health impacts of cocoa and chocolate are thoroughly evaluated including acute vascular effects and effects on blood pressure blood lipids and platelets Psychological drivers of chocolate consumption and craving are also considered Readers will find this book to be a rich source of essential information on cocoa and chocolate their purported health giving qualities and the advances that are being made in this area

Industrial Chocolate Manufacture and Use Steve T. Beckett, 2011-09-07 Since the third edition of this standard work in 1999 there has been a significant increase in the amount

of chocolate manufactured worldwide The fourth edition of Industrial Chocolate Manufacture and Use provides up to date coverage of all major aspects of chocolate manufacture and use from the growing of cocoa beans to the packaging and marketing of the end product Retaining the important and well received key features of the previous edition the fourth edition also contains completely new chapters covering chocolate crumb cold forming technologies intellectual property and nutrition Furthermore taking account of significant changes and trends within the chocolate industry much new information is incorporated particularly within such chapters as those covering the chemistry of flavour development chocolate flow properties chocolate packaging and chocolate marketing This fully revised and expanded new edition is an essential purchase for all those involved in the manufacture and use of chocolate

Chocolate and Health: Friend or Foe? Mauro

Serafini, Emilio Jirillo, 2018-02-15 In the ancient past cocoa has been appreciated as a high calorie food to boost energy in soldiers and for its undefined medicinal and mystical properties During other times chocolate has been considered as the forbidden food of God a treasure of pleasure for the mind and the soul The overall perception of the consumer for chocolate was of a charming and appealing food with lots of negative aspects related to high sugar content leading to consider chocolate as junk food for its obesigen calories Recently in association with the renewed interest of nutrition science in alternative source of health promoting foods and ingredients a large body of research has been conducted to unravel the pro and cons of cocoa in relation to human health Epidemiological evidences indicate that cocoa consumption helps preventing cardiovascular disease for its high content in bioactive flavonoids Clinical trials show that chocolate consumption might improve vascular function decreasing platelet aggregation and display an antioxidant and anti inflammatory effect The putative protective action of cocoa seems to be multi factorial and involving different aspects of vascular antioxidant and endothelial function However the mechanism s that account for the benefits of cocoa it is still unclear The aim of this Research Topic is therefore to provide the reader with an objective picture of the state of art on the association between cocoa and health mainly through the evidences of human trials overwhelmingly considered the golden standard for nutritional science The Research Topic will cover the analysis of the manufacturing processes of the chocolate and the antioxidant effects in humans as well as the majority of the putative health effects of chocolate and cocoa such as anti inflammatory properties effect on immunity platelet aggregation blood pressure endothelial function and cognitive behavior Unraveling the functional properties of cocoa will help to understand if the food of God is a primordial gift for the health of mankind

Chocolate as Medicine Philip K Wilson, W Jeffrey Hurst, 2015-11-06 The Mesoamerican population who lived near the indigenous cultivation sites of the Chocolate Tree Theobromo cacao had a multitude of documented applications of chocolate as medicine ranging from alleviating fatigue to preventing heart ailments to treating snakebite Until recently these applications have received little sound scientific scrutiny Rather it has been the reputed health claims stemming from Europe and the United States which have attracted considerable biomedical attention This book for the first time describes the

centuries long quest to uncover chocolate's potential health benefits. The authors explore variations in the types of evidence used to support chocolate's use as medicine as well as note the ongoing tension over categorizing chocolate as food or medicine and more recently as functional food or nutraceutical. The authors Wilson, an historian of science and medicine, and Hurst, an analytical chemist in the chocolate industry, bring their collective insights to bear upon the development of ideas and practices surrounding the use of chocolate as medicine. Chocolate's use in this manner is explored first among the Mesoamerican peoples, then as it is transported to Europe and back into Colonial North America. The authors then focus upon more recent bioscience experimental undertakings which have been aimed to ascertain both long standing and novel suggestions as to chocolate's efficacy as a medicinal and a nutritional substance. Chocolate's reputation as the most craved food boosts this book's appeal to food and biomedical scientists, cacao researchers, ethnobotanists, historians, folklorists, and healers of all types as well as to the general reading audience. *Cambridge Primary Science Stage 3 Teacher's Resource*

Jon Board, Alan Cross, 2014-05-22. Cambridge Primary Science is a flexible, engaging course written specifically for the Cambridge Primary Science curriculum framework. This Teacher's Resource for Stage 3 contains guidance on all components in the series. Select activities and exercises to suit your teaching style and your learners' abilities from the wide range of ideas presented. Guidance includes suggestions for differentiation and assessment and supplementing your teaching with resources available online to help tailor your scheme of work according to your needs. Answers to questions from the Learner's Book and Activity Book are also included. The material is presented in editable format on CD-ROM as well as in print to give you the opportunity to adapt it to your needs. **Science of Chocolate**

Stephen T Beckett, 2018-11-15. The Science of Chocolate leads the reader to an understanding of the complete chocolate making process and includes the ways in which basic science plays a vital role in its manufacture, testing, and consumption. Originally based upon a talk to encourage school children to study science, the book is now widely used within industry and academia. The third edition of this international best seller has been fully revised and updated. The author has now included methods of sensory evaluation, designing and modifying chocolate flavour to suit the product, and the history and manufacture of some well known confectionery products. Fat, calorie, and sugar reduction are also covered, including a review of patents in this area. In addition, the section on why chocolate might be good for you has been updated to include some more recent research results. Three new experiments have been added so there are now twenty of them which use simple materials and apparatus to demonstrate the scientific and mathematical principles found in the rest of the book. Most are easily adapted to suit different student abilities. This book will appeal to those with a fascination for chocolate and will be of specialist interest to those studying food sciences and working in the confectionery industry. Extracts from reviews of 2nd Edition: I found this to be an interesting read and I think the book would be useful to graduates thinking of a career in the food industry and not just the chocolate industry specifically, to schoolteachers looking for some interesting experiments, and to lecturers. Chemistry, Biochemistry, Botany, Food science.

looking for interesting facts to enliven their lectures Bioscience Education Volume 12 2008 E J Wood very well written and complete book for everyone who wants to learn more about chocolate and its production process Crystallography Reviews Volume 15 2009 Issue 4 pages 275 277 Henk Schenk The easy reading style of the book makes it valuable not only to school and university students but also to those who are new to working with chocolate or those needing a good summary of chocolate science Chemistry World for the Christmas Books

Inclusive and Accessible Secondary Science Jane Essex, 2023-07-20 Drawing on extensive professional experience and detailed empirical evidence this resource sets out an insightful highly practical approach to teaching science to secondary aged students with learning difficulties and other special educational or additional support needs SEND ASN The book explores the barriers that the secondary school science curriculum currently presents to those who do not learn in the expected way before providing a wealth of practical strategies to help teachers in both specialist and mainstream settings to make science more accessible Multiple science topics are covered in depth including living and non living matter the periodic table electrical energy the solar system the environment and more Each topic is supported by extensive teachers notes outlining activities that will allow educational practitioners to enact the principles of accessibility in the classroom With rich field notes and practical takeaways included to accompany key insights this accessible book will provide science teachers at the secondary school level as well as support staff and anyone aspiring to teach science to SEN ASN learners with the guidance and resources they need to make science education meaningfully inclusive

Jacaranda Science Quest 9 Victorian Curriculum, 3e learnON and Print Graeme Lofts, 2025-08-25

Confectionery and Chocolate Engineering Ferenc A. Mohos, 2017-02-06 Confectionery and chocolate manufacture has been dominated by large scale industrial processing for several decades It is often the case though that a trial and error approach is applied to the development of new products and processes rather than verified scientific principles Confectionery and Chocolate Engineering Principles and Applications Second edition adds to information presented in the first edition on essential topics such as food safety quality assurance sweets for special nutritional purposes artizan chocolate and confectioneries In addition information is provided on the fading memory of viscoelastic fluids which are briefly discussed in terms of fractional calculus and gelation as a second order phase transition Chemical operations such as inversion caramelization and the Maillard reaction as well as the complex operations including conching drying frying baking and roasting used in confectionery manufacture are also described This book provides food engineers scientists technologists and students in research industry and food and chemical engineering related courses with a scientific theoretical description and analysis of confectionery manufacturing opening up new possibilities for process and product improvement relating to increased efficiency of operations the use of new materials and new applications for traditional raw materials

Industrial Chocolate Manufacture and Use S. T. Beckett, 2012-12-06

Handbook of Research methods and Applications in Environmental Studies Matthias Ruth, 2015-08-28 This Handbook presents methods to advance the

understanding of interdependencies between the well being of human societies and the performance of their biophysical environment It showcases applications to material and energy use urbanization and tech Innovative Strategies for Teaching in the Plant Sciences Cassandra L. Quave,2014-04-11 Innovative Strategies for Teaching in the Plant Sciences focuses on innovative ways in which educators can enrich the plant science content being taught in universities and secondary schools Drawing on contributions from scholars around the world various methods of teaching plant science is demonstrated Specifically core concepts from ethnobotany can be used to foster the development of connections between students their environment and other cultures around the world Furthermore the volume presents different ways to incorporate local methods and technology into a hands on approach to teaching and learning in the plant sciences Written by leaders in the field Innovative Strategies for Teaching in the Plant Sciences is a valuable resource for teachers and graduate students in the plant sciences *Dramatic Science* Debra McGregor,Wendy Precious,2014-09-19 Dramatic Science is an invaluable tool for any teachers and primary science leaders who have classes of 5 10 year olds It provides the busy professional with a range of tried and tested techniques to use drama as a support and aid to the teaching of science to young children The techniques within this book offer innovative and creative strategies for teaching a challenging area of the curriculum and broadening teachers own scientific knowledge and understanding All the strategies in this book have been shown to work effectively in a range of primary schools The approaches described offer an inclusive and participatory way to teach science and the authors provide a pedagogical commentary on the ways that teachers have tried the techniques and how they have worked best Reflective discussion on the strategies will include discussion about how the children have responded to these strategies and how the drama experiences have impacted on their learning This invaluable resource Supports working and thinking scientifically Develops critical and creative thinking Scaffolds creative learning Broadens teachers scientific knowledge and understanding Enhances children s understanding of science Provides guidance on active and participatory learning Can engage children and teachers at a variety of levels Links science to real life Heightens children s application of science to different situations Develops problem solving and enquiry skills Enhances and extends speaking and listening skills Any teachers wishing to hone their practice to motivate children and improve their science learning and attainment will find this an invaluable resource It will also be useful for science leaders specialist teachers and other professionals who are involved in supporting schools to improve the quality of learning in science and other subjects trainee teachers and NQTs interested in developing creative learning in their classrooms *Intelligent Computing* Kohei Arai,2022-07-06 The book Intelligent Computing Proceedings of the 2022 Computing Conference is a comprehensive collection of chapters focusing on the core areas of computing and their further applications in the real world Each chapter is a paper presented at the Computing Conference 2022 held on July 14 15 2022 Computing 2022 attracted a total of 498 submissions which underwent a double blind peer review process Of those 498 submissions 179 submissions have been

selected to be included in this book The goal of this conference is to give a platform to researchers with fundamental contributions and to be a premier venue for academic and industry practitioners to share new ideas and development experiences We hope that readers find this book interesting and valuable as it provides the state of the art intelligent methods and techniques for solving real world problems We also expect that the conference and its publications will be a trigger for further related research and technology improvements in this important subject

Jacaranda Science Quest 8 Victorian Curriculum, 3e learnON & Print Graeme Lofts, Merrin J. Evergreen, 2025-11-03 JACARANDA SCIENCE QUEST 8 VICTORIAN CURRICULUM THIRD EDITION Developed by expert teachers every lesson is carefully designed to support learning online offline in class and at home Supporting students Whether students need a challenge or a helping hand they have the tools to help them take the next step in class and at home jacTUTOR every student can have the help of a personal AI tutor when they get stuck in class or at home This purpose built tool sits safely within your Jacaranda resource so guidance will always be specific to that lesson question and curriculum Concepts brought to life with rich multimedia Easy navigation Differentiated pathways Immediate corrective feedback Sample responses for every question Personalised pathways that also allow for social learning Opportunities for remediation extension and acceleration Tracking progress and growth Supporting teachers Teachers are empowered to teach their class their way with flexible resources perfect for teaching and learning Hundreds of ready made and customisable lessons Comprehensive Syllabus coverage and planning documentation A variety of learning activities Marking tracking monitoring and reporting capabilities Ability to add own materials Supporting schools Schools are set up for success with our unmatched customer service training and solutions tailored to you Learning Management System LMS integration Online class set up Dedicated customer specialists Tools to manage classes Bookseller app integration Complimentary resources for teachers Curriculum planning Data insights Flexible subscription services at unbeatable prices

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