


Chocolate Champions


A project about chocolate by Year 5 and 6

Overview




This project was aimed at Upper Key Stage Two and covered scientific themes such heating and cooling, dissolving, melting, boiling, condensing, freezing and evaporating. Investigations allowed them to reach conclusions. Historical concepts were also explored and drama brought The Aztec Empire to Eagle. The children went back in time to meet Emperor Montezuma, who impressed his court and visitors with a frothy chocolate drink which was made using authentic Mexican flour, plus Hernando Cortes who brought cocoa beans from the Empire to Europe.


Facilitator Reflection



When the Emperor and his golden goblet were put in front of the class, the reaction from the children was priceless and their creative thinking superb. Detail was noticed, questions were asked and connections made ~ a great way to launch the project. As the 'Chocolate Champions', tasting chocolate was important and very necessary! Flavour combinations, taste, appearance and packaging were all explored and studied to help inspire new products. A chocolate workshop with a local Chocolatier was simply the icing on the cake! The children were like young apprentices, putting forward their ideas and marketing plans.



Pupil Reflection



The lesson where we brought in different types of chocolate to taste was the best ever! I also liked it when we used drama to bring to life the process of making chocolate from the raw cocoa pod - it made me appreciate just what has to happen to get my favourite chocolate bar on the shelf!

