



The Chocolate Tree

Topic: Food

Curriculum link: Technology, SOSE

Text type: Explanation

Reading level: 20

Word count: 312

Vocabulary: bitter, cacao, caramel, cocoa, ground, harvested, hollow, moulds, paste, pods, powdered milk, roasted, tropical rainforests

Possible literacy focus

Understanding the text at a literal, inferential and interpretative level.

Reading captions.

Using a range of visual information to enhance understanding.

Summary

This book explains where chocolate comes from and how it is made.

Task Card

Design a super-duper chocolate



You will need:

paper, felt-tip pens, pencils, ruler, material, crepe paper, scissors, glue

Your design could be for a filled chocolate, a chocolate bar or a chocolate in an unusual shape.

1. Draw a design of a new, super-duper chocolate.
2. Label all the features.
3. Make a model of your new design.
4. Share your super-duper chocolate design with the class!





Name _____

Making chocolate

Write about each stage of the chocolate-making process.

 <p>Pods on a cacao</p>	<hr/> <hr/> <hr/>
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Name _____

Chocolate survey

Survey your classmates to find out about their favourite type of chocolate. Use the table below to help you collect the data.

What is your favourite type of chocolate – white, milk or dark?

White chocolate	Milk chocolate	Dark chocolate

What is your favourite type of chocolate – shaped chocolate or filled chocolate?

Shaped chocolate	Filled chocolate

Draw a graph to show your findings and explain the results to the class.