

CHOCOLATE



VIRTUAL field trip

BUILD BACKGROUND



Learn about the history
of chocolate

Let's Explore! : Chocolate For Breakfast?

School systems throughout the United States are finally waking up to the dangers surrounding serving chocolate milk to students in the cafeteria. For years, students have started their day drinking the sugary liquid and then expected to perform in the classroom. Lunchrooms across the country serve flavored milk at breakfast and lunch. Just one serving of chocolate milk has almost as many calories and sugar as drinking a can of soda. The United States already has a huge problem with childhood obesity and serving sugary drinks to students is only adding to the problem. Milk has tons of nutritional value and children should be educated about the benefits of consuming it. We should not be promoting products to our children that only harm their health. The food industry does not care about children's health. They are concerned with making more money and will do whatever necessary to push their product. Some people in favor of chocolate milk in school lunchrooms claim that the sugary substance is only about 60 calories more than plain, white milk. However, sugar can be addictive. Also, those extra calories will add up over time and can cause lifetime lasting effects.

What is the author's point of view? Underline details from the text in _____ to support your thinking.

A large, empty orange rectangular box with a thin black border, intended for a student to write their answer to the question above.

INSIDE A CHOCOLATE FACTORY



See what a chocolate
factory looks like

The Hershey Factory

Directions: Click on the video below to get a look inside the Hershey Chocolate Factory.

Make a Prediction! What does the factory do with all the imperfect chocolate bars that do not pass inspection?

The video player interface includes a thumbnail for a video titled 'unwrapped' showing Hershey's chocolate bars. To the right of the thumbnail is a large orange rectangular box for taking notes or making a prediction. Below the video player, there are two small images: a Hershey's Milk Chocolate bar wrapper and a 'To Suitcase' logo featuring a suitcase icon.

CREATE A SCRAPBOOK



Show your progress on your
journey by collecting
photographs at each location.



CRITICAL THINKING



Integrates text features, opinions, compare contrast, and various other comprehension skills.

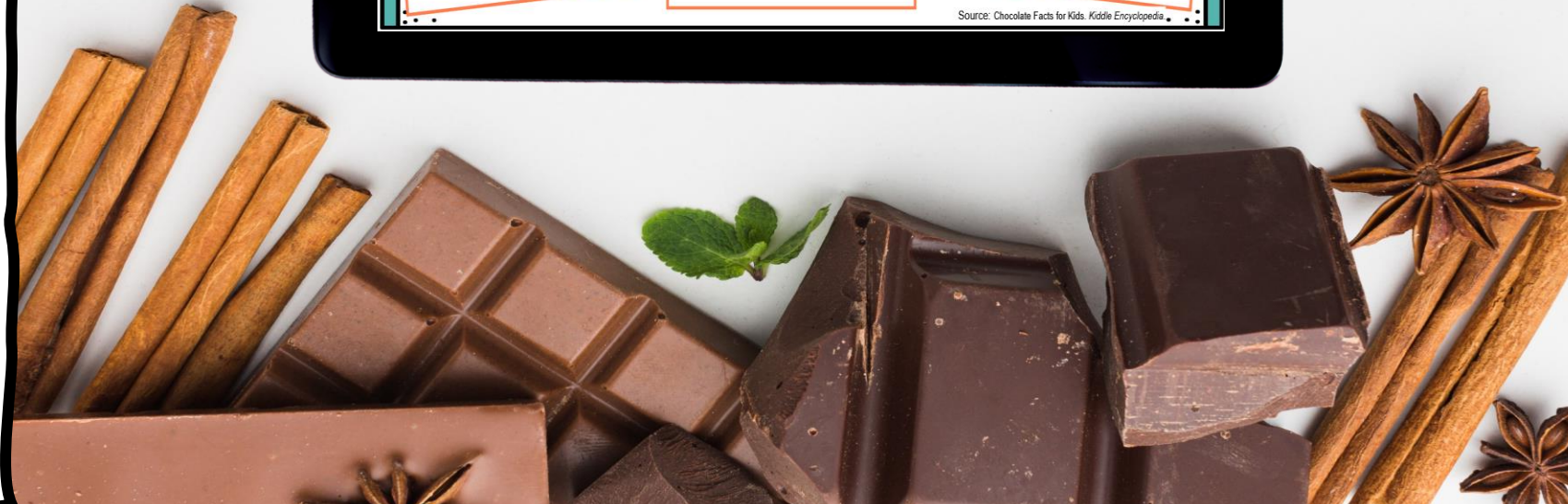
A tablet screen showing a worksheet titled "Let's Explore!: Chocolate". The worksheet includes a paragraph of text about chocolate, three images, and three empty boxes for captions. The text describes the process of making chocolate from cocoa beans, mentioning steps like fermenting, drying, cleaning, cooking, crushing, mixing ingredients, conching, and tempering. The images show cocoa beans, a chocolate maker working, and a display of various chocolates. The source is cited as "Chocolate Facts for Kids. Kiddle Encyclopedia".

Let's Explore!: Chocolate

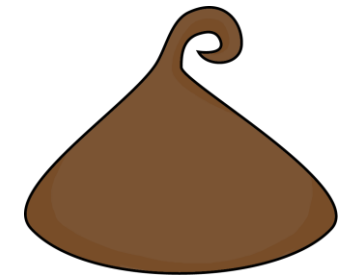
Read the text. Write a caption for each picture.

Chocolate is a food made from the seeds of a cacao tree. It is used in many desserts like pudding, cakes, candy, and ice cream. It can be a solid form like a candy bar, or it can be in a liquid form like hot chocolate. Making chocolate is a process that has many steps. First, the cocoa beans are collected and put in piles or containers to make them ferment. Then the beans are dried and cleaned. Chocolate makers must cook the beans and then crush them to make the cocoa butter and the chocolate liquid come out of them. Then the chocolate maker mixes different ingredients together to make the different kinds of chocolate. Dark or bittersweet chocolate is made from sugar, cocoa butter, and chocolate liquid. Milk chocolate uses all of those ingredients plus milk and vanilla. White chocolate only contains cocoa butter, along with sugar, milk, and vanilla. After these ingredients are put together, the chocolate maker is still not finished. One of the last things to be done is something called conching. Before chocolate is conched, it feels very rough in the mouth instead of smooth. Conching means crushing the chocolate very finely and keeping it warm so that it is liquid. Conching for several hours makes good chocolate. The last step in making chocolate is called tempering. The chocolate is heated, and then shaken, and then cooled a few times.

Source: Chocolate Facts for Kids. Kiddle Encyclopedia



ENGAGE IN CROSS CURRICULAR ACTIVITIES



Reading, social studies,
writing, and critical
thinking

From Bean to Bar

Directions: Watch the video clip to learn how factories turn cocoa beans into chocolate bars. Complete the cause and effect organizer using details from the video.

CAUSE


They roast the cocoa beans.

EFFECT

They can mash the seeds into a paste.

They can pour the mixture into molds.

They wrap the bars in paper.



MEET TWO OF THE BIGGEST NAMES IN CHOCOLATE MAKING



- Meet Milton Hershey
- The Hershey Factory
- Meet John Cadbury
- Cadbury Chocolate Factory

A tablet displaying a worksheet titled "Hershey vs. Cadbury". The worksheet has a decorative border and contains the following elements:

- Title:** Hershey vs. Cadbury
- Directions:** Compare & Contrast the two men, using the details you learned from their biographies.
- Portraits:** Two small circular portraits of Milton Hershey (left) and John Cadbury (right) are positioned above the Venn diagram.
- Venn Diagram:** Two large, overlapping circles are centered on the page, intended for students to write their comparisons and contrasts.
- Logos:** A purple Cadbury logo and a yellow "To Suitcase" logo with a suitcase icon are located in the bottom left corner of the worksheet.

The background of the worksheet features a pattern of chocolate chips and a chocolate bar.

Suggested Uses

- Assign in Google Classroom or SeeSaw
- Whole Class Activity
- Small groups or center
- Early Finisher
- Incentive or Fun Friday

Google Slides and SeeSaw



Looking for More? Save with our Social Studies Bundle!

Visit Salem, MA,
The Titanic,
Washington, DC,
...and more!



Click the picture
to preview!