



#3589

CHOCOLATE

Grade Levels: 4-8

25 minutes

OAKLEAF PRODUCTIONS 1997

DESCRIPTION

Ms. Jennings and a group of students explore chocolate's history and how it is made. They learn about each of the three main ingredients--cocoa, sugar, and milk--and finally arrive at the chocolate factory. Shows the process from cleaning the cocoa beans to blending in the milk and sugar to making different forms of chocolate.

ACADEMIC STANDARDS

Subject Area: Health

- ◆ Standard: Knows how to maintain and promote personal health
 - Benchmark: Understands the influence of rest, food choices, exercise, sleep, and recreation on a person's well-being

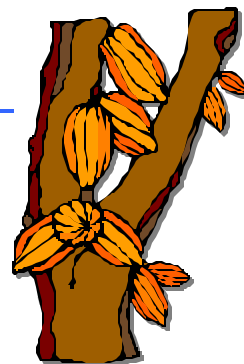
Subject Area: Economics

- ◆ Standard: Understands the concept of prices and the interaction of supply and demand in a market economy
 - Benchmark: Knows that money is a good that can be used to buy all other goods and services
 - Benchmark: Understands that when consumers make purchases, goods and services are transferred from businesses to households in exchange for money payments, which are used in turn by businesses to pay for productive resources and to pay taxes

SUMMARY

When the Mayan Indians discovered chocolate many centuries ago, it existed only as a liquid or a powder—not a solid. They would mash the cocoa bean seeds and use the liquid as a ceremonial drink. The beans were also considered to be valuable; they were used as money.

In 1519, the Mayans shared their beans with Spanish explorers who, in turn, shared them with the King of Spain. Because he liked the beans so



much, he kept them a secret for 100 years. Eventually the Italians stole the secret of chocolate. Because there were no chocolate factories and transportation was very expensive, only the rich could afford chocolate in those days.

It wasn't until about 150 years ago that we discovered how to make chocolate in a solid form. Chocolate, as we know it today, contains three main ingredients. Milk, sugar and cocoa beans.

When the cocoa beans reach the factory they will be cleaned, roasted, shelled and ground. The exact amounts of milk and sugar will be blended until the mixture turns into a thick taffylike mixture. The chocolate liquor, that is derived from the cocoa beans, will be added to the taffylike mixture and mixed, until it becomes a powder. More chocolate liquor is added to turn the powder back into a chocolate paste. The paste is then poured into molds, to make candy bars.

RELATED RESOURCES



Captioned Media Program

- Ice Cream and Popsicles #3619
- Oranges: From Farm to Table #3385
- Peanuts #3640
- Soup #3662

World Wide Web



The following Web sites complement the contents of this guide; they were selected by professionals who have experience in teaching deaf and hard of hearing students. Every effort was made to select accurate, educationally relevant, and "kid-safe" sites. However, teachers should preview them before use. The U.S. Department of Education, the National Association of the Deaf, and the Captioned Media Program do not endorse the sites and are not responsible for their content.

• THE ULTIMATE IN CHOCOLATE

<http://www.escape.ca/~pboud/chocolate/index.htm>

The Ultimate in Chocolate site offers a brief history of chocolate, funny jokes and sayings, and interesting trivia along with tons and tons of indexed recipes. Scroll down to click through the Chocoholics Web Ring for more yummy connections.

• M&M's® NETWORK

<http://www.m-ms.com/>

The official M&M's site. Inviting navigation page. Something fun for everyone. Scroll down to take the interactive "Factory Tour," complete with graphics of the

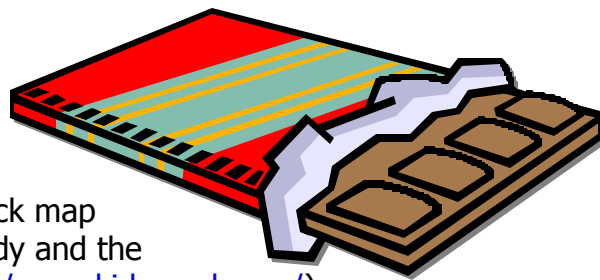


candy molds, the conveyor, the sorter, and more. You can even download digital souvenirs.

- **IT'S CANDY TIME!**

<http://207.197.202.83/indexcur.html>

It's Candy Time! is offered by the National Confectioners Association and the Chocolate Manufacturers Association. Clickable candy-clock map invites visitors to learn about the history of candy and the American candy bar, enter the children's (<http://www.kidscandy.org/>) playland, and more. Lots of links to candy companies.



- **THE WILLY WONKA CANDY FACTORY**

<http://www.wonka.com/>

Willy Wonka's Chocolate Factory is a must-visit site! The candy garden grows a wide variety of Nestlé products, each more fun than the last. Go home with complimentary candy wallpaper downloads or send a Willy Wonkagram to an e-friend.

- **HERSHEY'S®**

<http://www.hersheys.com/tour/index.html>

The Hershey's site KidzTown button welcomes visitors to "the sweetest place online"! Take a tour of the candy factory. See the process from bean to bar. Learn about the company and products, or control your own candy factory at <http://www.candybarfactory.com/>.

