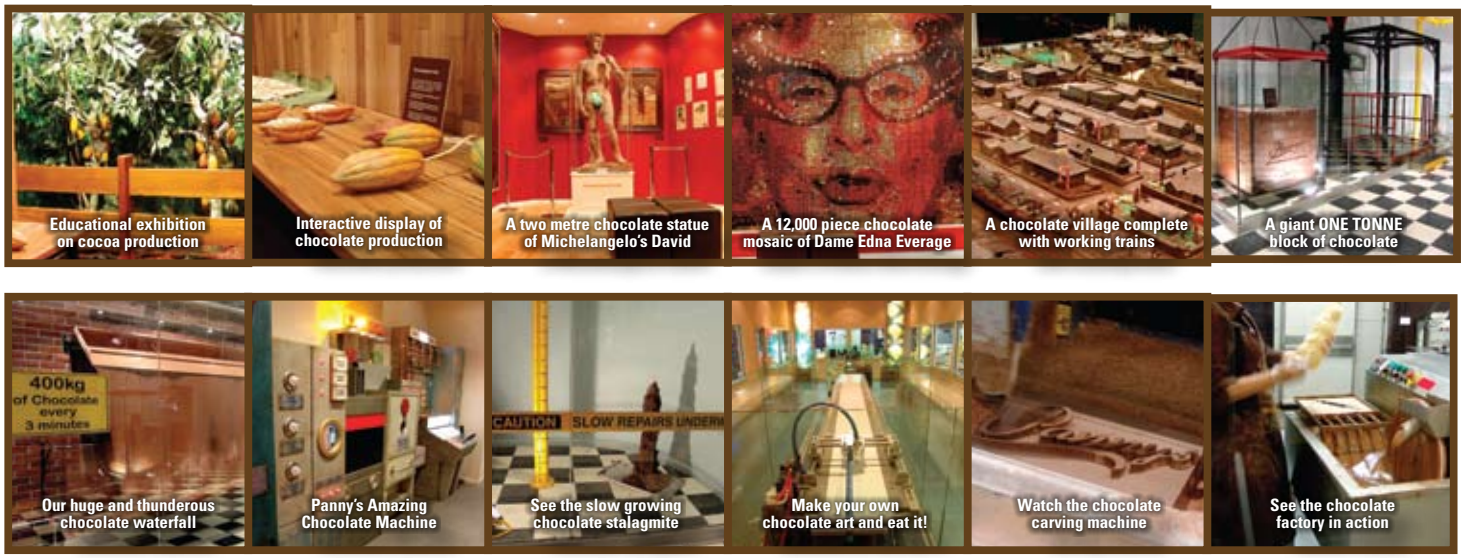
Pannys

Phillip Island Chocolate Factory

Post-Visit Resource Kit
Levels 3 and 4
Yr. 3, Yr. 4, Yr. 5 and Yr. 6

Pannys Amazing World of Chocolate, the latest addition. Learn about cocoa harvesting, how chocolate is made and their vital ingredients. Other viewings include the Statue of David (made from chocolate), mural of Dame Edna consisting of 12,000 chocolate pieces, and the chocolate village where even the buildings are made of chocolate.



Open 7 days a week from 9am

www.phillipislandchocolatefactory.com.au

Contents

This is a curriculum pack that provides activities that are related directly to the Victorian Essential Learning Standards. The activities have been designed to link into the defined Strands and Domains of VELS. The activities are designed to be more open ended in order to allow your students to show what they have learned and gained from their experience at Panny's Amazing World of Chocolate!

Pick and choose the activities that relate best to your class. *Enjoy!*

Physical, Personal and Social Learning **Pg. 3**
- Health and Physical Education
- Interpersonal development
- Personal Learning
- Civics and Citizenship

Disciplined-based Learning **Pg. 5**
- The Arts
- English
- The Humanities
- Economics
- Geography
- History
- Languages Other Than English (LOTE)
- Mathematics
- Science

Interdisciplinary Learning **Pg. 7**
- Communication
- Design, Creativity and Technology
- Information and Communications Technology
- Thinking Processes

Produced by LR Educational Consultants

Name…… Date:……

What are the ingredients of the following types of chocolates?

Milk Chocolate	Dark Chocolate	White Chocolate

Look at the packaging from chocolate bars and as a group, list and define the natural and artificial ingredients in the table below. You may need to research some of the listed ingredients.

Artificial Ingredients	Natural Ingredients

List any ingredients that you think are interesting or require more research.

Name…… Date:……..……..

In groups brainstorm the interesting information you gained from the excursion to Panny's Amazing World of Chocolate.

As a group decide how you can present your findings.

Consider these ideas:

Write a radio play

Give a talk

Make a PowerPoint presentation

Create a newsletter

Write a story

Make a poster

YOUR own idea!

Circle the way your group is planning to present your findings.

REMEMBER to ensure that every member of your group has a role.

Name…… Date:……..……..

Tempering - The final stage of Chocolate Making

This is the final stage of processing chocolate. Tempering is the manipulation of the crystals in chocolate mixture. The crystallization of cocoa butter at specific temperatures dictates the size and texture of crystals within chocolate. The size of the crystals vary and this in turns effects the appearance of the chocolate and the way in which it breaks. Chocolate that is shiny with a crisp snap when broken has smaller cocoa butter crystals produced from the tempering process and they have been processed at a higher temperature (above 28 °C - 82 °F). Chocolate that is more dull and matt on the outside and crumbles instead of snaps, is processed in the tempering stage at a lower temperature (below 28 °C - 82 °F).

The table below shows how the fats in cocoa butter can crystallize in six different forms. The scientific name for this process is polymorphous crystallization. The six different crystal forms have different properties as explained below.

Crystal stages	Melting temperature	Notes on state of chocolate
I	**17°C** (63°F)	Soft and crumbly, melts too easily.
II	**21°C** (70°F)	Soft and crumbly, melts too easily.
III	**26°C** (78°F)	Firm with a poor snap, melts too easily.
IV	**28°C** (82°F)	Firm with a good snap, melts too easily.
V	**34°C** (94°F)	Glossy, firm, crisp snap, melts near body temperature (37 °C).
VI	**36°C** (97°F)	Hard and takes weeks to form.

Using the table and information above think of the different types of chocolate products there are and then consider what degree of melting temperature that product would need to be processed at.

? **Can you think of any other substances that would use the tempering process to further strengthen its form?**

Name…… Date:……

Using the map of the world and an atlas name the continents and countries where:

- Cocoa trees are grown
- Chocolate is manufactured

Create a color coded key to show the countries that:

☐ Grow Cocoa trees

☐ Make chocolate

Can you name all of the continents of the world?

Name…… Date:……..……..

Write a survey that you can give your classmates that will tell you:

- how chocolate effects people emotionally and physically
- what kind of chocolates are most popular
- how much money people spend on chocolate

Write at least 10 questions. (Note your ideas here.)

Administer the survey and analyse the results.

Write a report or present orally the results of your survey.

What conclusions can you make about chocolate in today's culture?

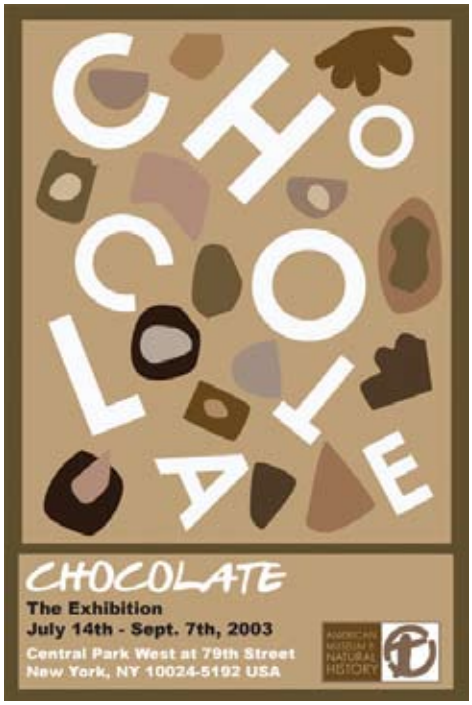
Name…… Date:……

Plan a launch campaign for International Chocolate Day.

Make sure your campaign includes:

- the benefits of chocolate
- good times to eat chocolate
- how chocolate is made
- the history of chocolate

Present your campaign in the form of:



A flyer

A newspaper article

A radio commercial

A poster

Your own idea