



Melt

Mix

Smooth

Crumbly

Delicious

Evaluate

Test

Shape

Size

Weight

Favourite

Milk

Dark

White

Important information



as currency and revered.

Chocolate is made from cocoa beans which are native to central and South America. There are many existing types of chocolate bars with all different types of toppings and fillings. Chocolate is now an everyday item but historically has been used



Design Technology – Chocolate -Year One

By the end of this unit you will know some of the history of chocolate, how chocolates are created and have created your own bar with packaging.

	Lesson Question	What you will learn	Learning Review
1	Where does chocolate come from?	Look at the history of chocolate. Where did it come from? What do we like about it? What can it be used for?	
2	Explore existing products. Taste testing – which of the samples did we like best? What qualities do they have? Adjectives to describe and compare.	Using a range of samples – what do you like/dislike about each one. Think taste, texture, topping.	
3	Create design for own chocolates and packaging.	Use last lessons discussion to build a design for their own product – toppings, type of chocolate, flavours.	
4	Create own chocolate and packaging.	Melting and solidifying. Combining products and working to see which flavours work well together.	
5	Can you evaluate your product.	Look at your own chocolate. What went well? What would you change?	