

hoco-Story

THE CHOCOLATE MUSEUM



Hello there! I'm Choclala, and I'm made entirely of chocolate. I hope that you will have a great time discovering the fabulous world and fantastic history of chocolate!

Experience the birth of the Belgian praline, chocolate bars and the creation of the last authentic Belgian chocolate producer, Belcolade, as if you were there. Wander round the other floors of this magnificent 15 century building and discover the surprising and fascinating history of chocolate. And don't forget the tasting session: like our great souvenir shop, it really is well worth it!

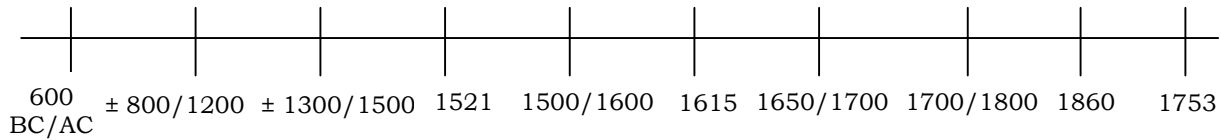
You will find all the answers on the panels.



The timeline shows the progression of chocolate. All you have to do is to match a number with a date.

- 1) Cortez conquers the Aztecs*
- 2) Choco pubs in London*
- 3) Discovery of the oldest evidence of the consumption of cocoa*
- 4) Swedish scientist Carolus Linaeus gives the name "Theobroam Cacao" to the cocoa tree*
- 5) Aztecs*
- 6) Mayans*
- 7) The meeting of the cocoa drink and sugar in Spain*
- 8) Chocolate becomes Europe's number one drink*
- 9) Anne of Austria imports the cocoa drink to France*
- 10) Napoleon II abolishes the tax and chocolate becomes a popular products.*





Choco-Story quiz...

On what dangerous object can we read "Mexico 1520"?

- *an axe*
- *a rifle*
- *a sword*

How can you tell a chocolate pot from a coffee pot?

- *by the hole in the lid for the molinillo (foamer)*
- *by its shape*
- *by its size*

From what age does the cocoa tree bear fruit?

- *from its 3rd year*
- *from its 6th year*
- *from its 1st year*



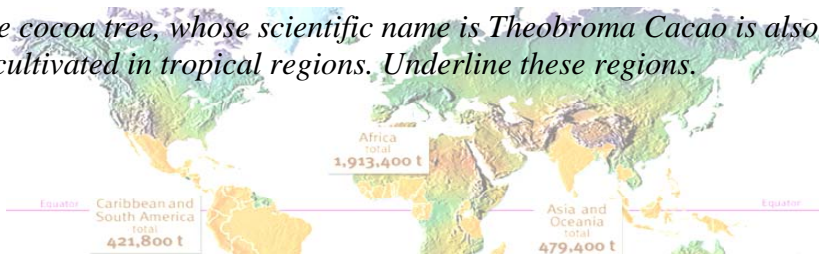
For how long does the pod have to age?

- *1 month*
- *5 to 7 months*
- *12 months*

How many beans does each pod contain?

- *5*
- *1 to 10*
- *20 to 40*

*The cocoa tree, whose scientific name is *Theobroma Cacao* is also "the food of the gods" and is cultivated in tropical regions. Underline these regions.*





- West Africa
- England
- Central and Latin America
- Belgium

From the pod to the heart of the cocoa: the illustrations below show the process, but the different stages are in the wrong order. Can you put them in the right order?

Storage



Stage : ...

De-podding



Stage : ...

Processing the beans



Stage : ...

Fermentation



Stage : ...

Cocoa tree



Stage : ...

Harvest



Stage : ...

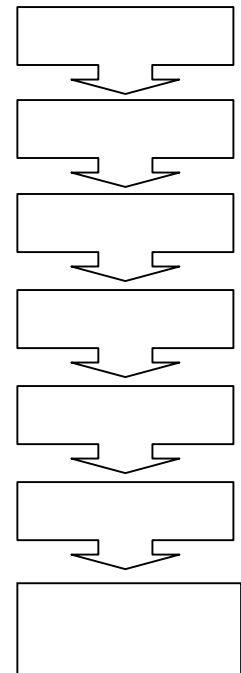
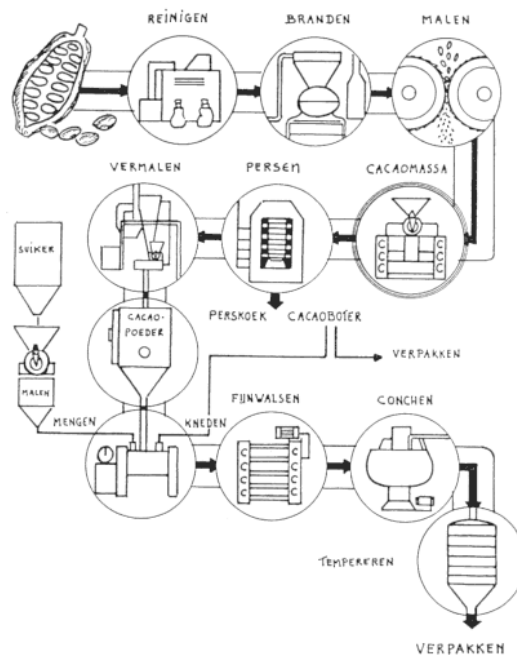
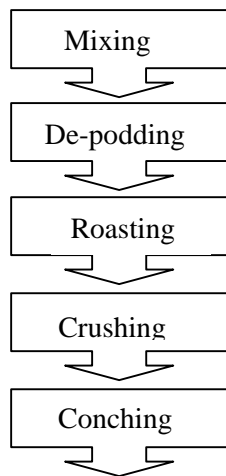
Drying

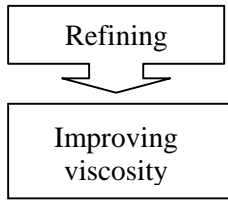


Stage : ...



Transforming cocoa beans into chocolate is not simple. The beans are harvested by hand, left to ferment, packaged and shipped by boat. But what happens then?



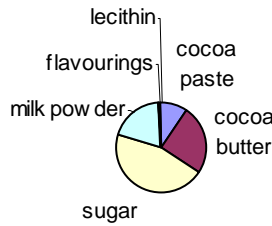


5 Identify the content (%) of raw materials in the different types of chocolate

Dark chocolate



Milk chocolate



White chocolate



6 Explain, in your own words, the following technical terms.

Moulding:

.....

Enrobing:

.....

Garnish:

.....



7 Are these statements correct or not. Cross out what is wrong.

The composition of cocoa butter explains the harmful effect of chocolate on cholesterol levels. Right/wrong

Diabetics can not eat chocolate. Right/wrong

It is not chocolate which causes acne, but an excess secretion of sebum. Right/wrong

Belcolade is one of the major international companies supplying the professional chocolate market. Right/wrong

The story of chocolate began in the tropical forests of Central America, where the cocoa tree grew wild. Right/wrong

Originally, Cocoa based products were sold in pharmacies. Right/wrong.

All the flowers on the cocoa tree become pods having been fertilised by small flies.
 Right/wrong

The Aztecs used cocoa for various therapeutic purposes: tiredness, diarrhoea etc.
 Right/wrong



What type of chocolate contains most cocoa paste? What chocolate contains the most cocoa butter? Put a cross in the right place...

	<i>Cocoa paste</i>	<i>Cocoa butter</i>	<i>Milk powder</i>
<i>White chocolate</i>			
<i>Milk chocolate</i>			
<i>Dark chocolate</i>			



Which of the following basic ingredients are considered as "main ingredients" and which are considered as "secondary ingredients"?

Cocoa paste

Vanilla or natural vanilla as flavouring

Cocoa butter

Milk powder

Soja lecithin as emulsifier

Sugar



Form small groups and discuss the following subjects in class:

- *Which chocolate do you prefer and why?*
- *What effect does chocolate have on you? Do you feel happy, more energetic...Does chocolate comfort you when you are unhappy in love?*
- *Why do you think Belgian chocolate is so good and so famous?*
- *Have you already prepared tasty dishes based on chocolate and if so which?*

- *When you buy chocolate, what is most important? Price? Colour? Appearance? Shape?*
- *What did you learn when you visited Choco-Story?*



***The last thing is an activity that you can do at home or at school.
Visit the www.belcolade.be website and answer the questions below.***

*Belcolade is one of the main international players on the professional chocolate market
Belcolade produces very high-quality Belgian couverture chocolate and all Belcolade products are made in Erembodegem.*

Name three categories of product offered to its customers by Belcolade

-
-
-

In which year was Belcolade created?

List the three quality certificates obtained by Belcolade

-
-
-



*Thank you for your visit and a big
chocolatey kiss to you all !*

