

Unit 4: God Gives Us Good Food

Lesson 3: What is chocolate?

Teacher's Guide

Introductory Activities

1. Bring in some chocolate for each child to have (like M&Ms). Ask children what they think it's made out of. When they mention "chocolate," ask if they know how chocolate is made. (If any children have ever visited a chocolate factory, let them share about the experience.) When they say key words such as "chocolate," "cocoa bean" and "sugar" put those words on the board in English.
2. Bring in a model of a cocoa bean pod (available at Webb) or pictures of the cocoa tree with pods on it. Tell students that they will learn about this *pod* and the cocoa bean in this story.

Worksheets Follow general guidelines

Expansion Activities


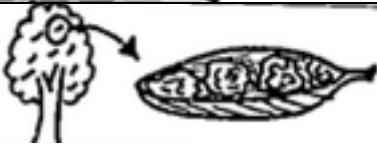

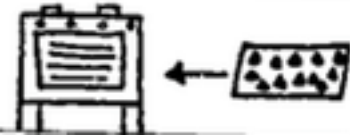
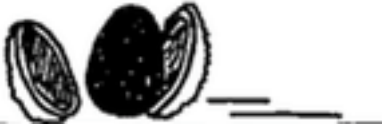
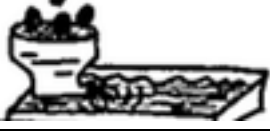
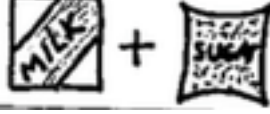
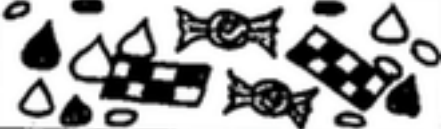
1. Bring in some plain, unsweetened cocoa powder, and have students taste it. Teach the words "bitter" and "sweet." Ask students what must be added to the cocoa powder to make it good (sugar). Ask them to recall from the story what must be added to cocoa beans to make good chocolate (sugar, and usually milk).
2. Bring in different kinds of chocolate: white chocolate, semi-sweet, bitter, milk chocolate, chocolate with nuts or cereal added. Ask students to define what's different about each kind: color, texture, ingredients, taste.
3. Have children bring in labels of products containing chocolate. Or, provide *English* product labels from overseas. Labels could be from things like chocolate milk powder, pudding, ice-cream, cookies, etc. Have them investigate the product to see if real chocolate is used, and if so, how much. This could be done in groups or pairs, and students could produce a poster comparing the items. For instance, students could compare 4 brands of chocolate cookies, and give the percentage of real chocolate found in each. Students may find that many products are "chocolate flavored" instead of containing real cocoa.
4. Have students work in groups or pairs to make a poster on chocolate. Some possible themes for posters could be:
 - How chocolate is made
 - Common chocolate foods
 - Countries where cocoa beans are grown
 - The nutritional value of chocolate
5. Using the recipe provided, make chocolate chip cookies! Say the prayer in section "H" together before you eat!

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Lesson 3: What is chocolate?

LESSON WORDS: cocoa bean, pod, make, grow, cut down, take out, dry, roast, take off, grind, add, mix, smooth, mold, cool

A. ☺ Read!

Do you like chocolate? Everyone likes chocolate! But, how do people make it?	
Cocoa beans grow in pods on trees.	
People cut down the pods, and take out the cocoa beans.	
They dry the cocoa beans, then roast them.	
They take off the shell. (“Winnowing”)	
They grind the beans. (“Milling”)	
They add milk and sugar. They mix it for about 72 hours to make it smooth.	
They mold it and cool it. Now, the chocolate is ready to eat! Enjoy!	

B. ☺☺☺ What ingredients make good chocolate:

1) _____ 2) _____ 3) _____

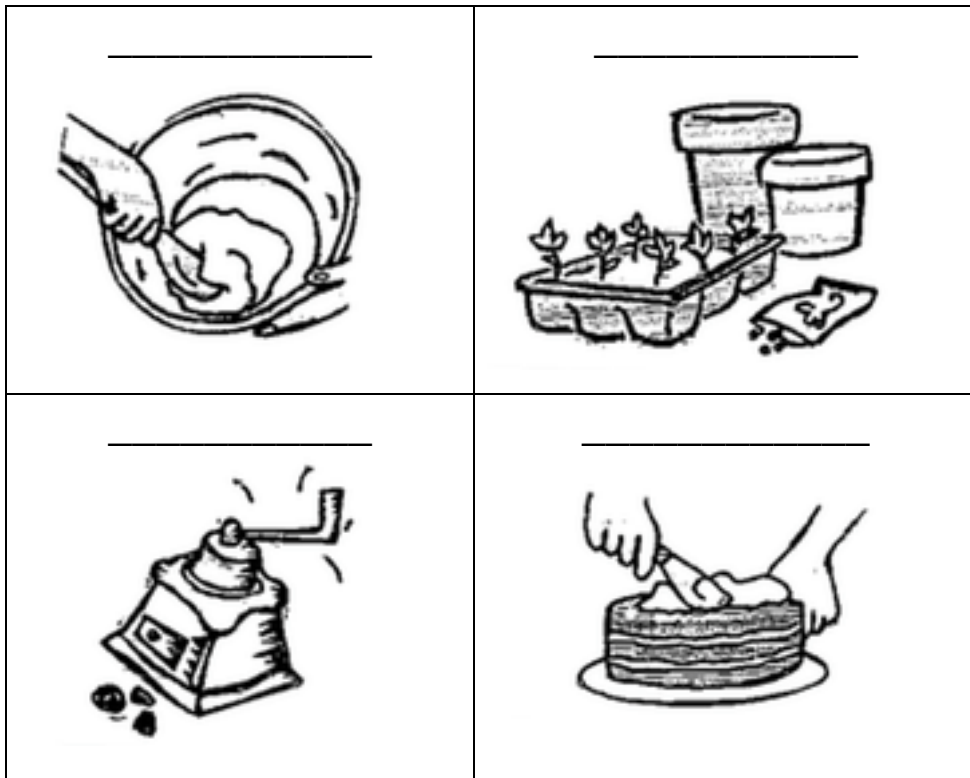
C. ☺☺☺



I can tell the story with the pictures!

D. ☺☺

What lesson word **VERB** describes each picture?



E. ☺ Some actions have **TWO WORDS**. Write lesson words:

1. That's a pretty tree. Please don't _____ it _____.
2. I'm hot. I will _____ my jacket.
3. They _____ the cocoa bean _____ of the pod.

F. ☺ Write lesson word VERBS

1. Wash your hands, then _____ them.
2. Let's _____ chocolate chip cookies!
3. Put butter in the bowl. Then, _____ sugar.
4. _____ the butter and sugar. Then _____ eggs and flour.
5. Bake the cookies, then let them _____.

G. ☺☺ Which things can you make chocolate? Circle them!

sandwich	ice cream	pudding		
milk	potato chips	pizza	broccoli	
coke	cookie	breakfast	pie	
candy	meat	bread	popcorn	milkshake

H. ☺ Draw your favorite chocolate food!

I. Let's thank God!

“Dear God, thank you for making the cocoa tree! Thank you for chocolate, and for chocolate chip cookies. In Jesus’ name, Amen.”

COOKING FUN!

CHOCOLATE CHIP COOKIES

Ingredients

1 cup butter
¾ cup white sugar
¾ cup brown sugar
1 egg
2 ¼ cups flour
1 teaspoon baking soda
½ teaspoon salt
200 grams chopped chocolate

Method

Mix butter, white sugar, brown sugar, and egg. Add flour, baking soda, and salt. Mix. Add chopped chocolate. Drop spoonfuls on ungreased cookie sheet. Bake in medium oven for 8-10 minutes. Cool. Enjoy!

Fun Facts

- This is the most popular cookie in North America.
- *Everyone* likes homemade cookies better than store-bought!
- There are many variations for chocolate chip cookies:
 - 1) With oatmeal
 - 2) With nuts
 - 3) With white chocolate instead of dark
 - 4) With chocolate dough instead of white

But... most people prefer the old-fashioned kind!

