

Year 3

This week in year 3 we spent Tuesday eating & learning all about chocolate!! We were taught by Jennifer who was a chocolate expert. She taught us lots of facts about how chocolate is made and it was a chance for us to show off all the



information we have learnt too. We began by looking at pods which contain the cacao beans used to make chocolate. The ones we looked at had dried out and so we could shake them like maracas! We also got to smell cacao beans. Some of us thought they smelt like chocolate but some of us thought they smelt like different things such as smoke.

One of the most exciting parts of the day was learning to be chocolate tasters.

We tried three different types of chocolate – two dark chocolates and one milk chocolate. Jennifer taught us to use all our senses to see if the chocolate was good. We smelt it, looked at it to see if it was shiny, touched it to see if it melted onto our hands, listened to the sound it made when we broke it in half and finally got to taste it.

At the end of the session Jennifer made us hot chocolate that people would have drunk a hundred years ago. We all tried it, even though some of us did not like it! What a wonderful way to finish off our delicious topic.

