Requirements:

1. Describe the process by which cocoa beans are turned into chocolate.

2. List six health benefits of chocolate.

3. Discuss the differences between milk chocolate, sweet chocolate, bitter chocolate, white chocolate and carob.
4. List 10 uses of chocolate in recipes.

   1. 
   2. 
   3. 
   4. 
   5. 
   6. 
   7. 
   8. 
   9. 
   10. 

5. State the proper storage for chocolate.

   

6. Discuss the properties of chocolate at:
   a) cold temperatures
   b) warm temperatures
   c) hot temperatures
   d) very hot temperatures

7. Make two of the following:
   Chocolate egg  □ date:_____ 
   Chocolate bunny  □ date:_____ 
   Chocolates with soft centres  □ date:_____ 
   Chocolate Brownies  □ date:_____ 
   Chocolate chip cookies  □ date:_____ 

8. Demonstrate the correct way of melting chocolate.
   (Record a video or a series of photos to add to your folder with your work.)


10. Research the ethics of chocolate production and distribution. Present your findings and the way Christians should behave in relation to them, using the method of your choice (oral presentation to a group, PowerPoint, essay, article, skit, poem, poster or other suitable method).