

Launch: We will be introducing children to this topic by holding a chocolate tasting event! We will be thinking about the different smells, textures and tastes that different chocolates have and discussing what makes them so different.



Does chocolate really grow on trees?

Website Links

Curriculum Guidance
www.wintonprimary.uk/curriculum-guide
Fairtrade International
www.fairtrade.net/product/cocoa

Topic Overview:

During this topic, the children will learn about how chocolate is grown and where cocoa beans come from. They will also think about what plants need to survive and what conditions they thrive in. We will learn about the different ecosystems and climates found on Earth, comparing different growing conditions and think about where in the world cocoa would grow best. Our launch will allow us to compare different types of chocolate and think about where it originates from and how it is made. Our landing is an opportunity to combine and develop our Design & Technology skills with our maths skills as the children will weigh out ingredients and combine them to create a delicious end product.



Key dates

22nd November 2021: Topic challenge due.
2nd December 2021: bake sale at 3:20pm

Key Vocabulary

hemisphere	roots
equator	stem
forest	leaves
cocoa	flowers
Tropic of Cancer	
Tropic of Capricorn	

Learning Conversations: We will be looking at different types of chocolate through the ages. Discuss your memories of your favourite types of chocolate from your youth and how they were packaged? Chocolate adverts are everywhere: are there any chocolate adverts that you remember?

Chocolate grows near the equator. Have a look at a world map; where is the equator? What countries can you find that straddle the equator?

Drivers



Enquiry: The children will be thinking about the conditions that cocoa needs to grow in and where it would grow best globally.



Community: The children will be aiming to raise as much money as they can for cocoa farmers through our bake sale.

Topic Challenge:

Your challenge is to design your own chocolate creation! You need to think about the ingredients that are in your recipe and the packaging that it comes in. We will be asking for donations for our bake sale and we would love to see your baked goods!

Did you know?

... that it takes 400 cocoa beans to make just 450 grams of chocolate?

... that the world's biggest chocolate bar weighed approximately 5800kg?

... that Europe accounts for more than half of the world's chocolate consumption?



Landing

We will be following a recipe and making tiffin to sell at a bake sale on 2nd December to raise money for the Fairtrade Foundation that supports cocoa farmers from Côte D'Ivoire in West Africa.

