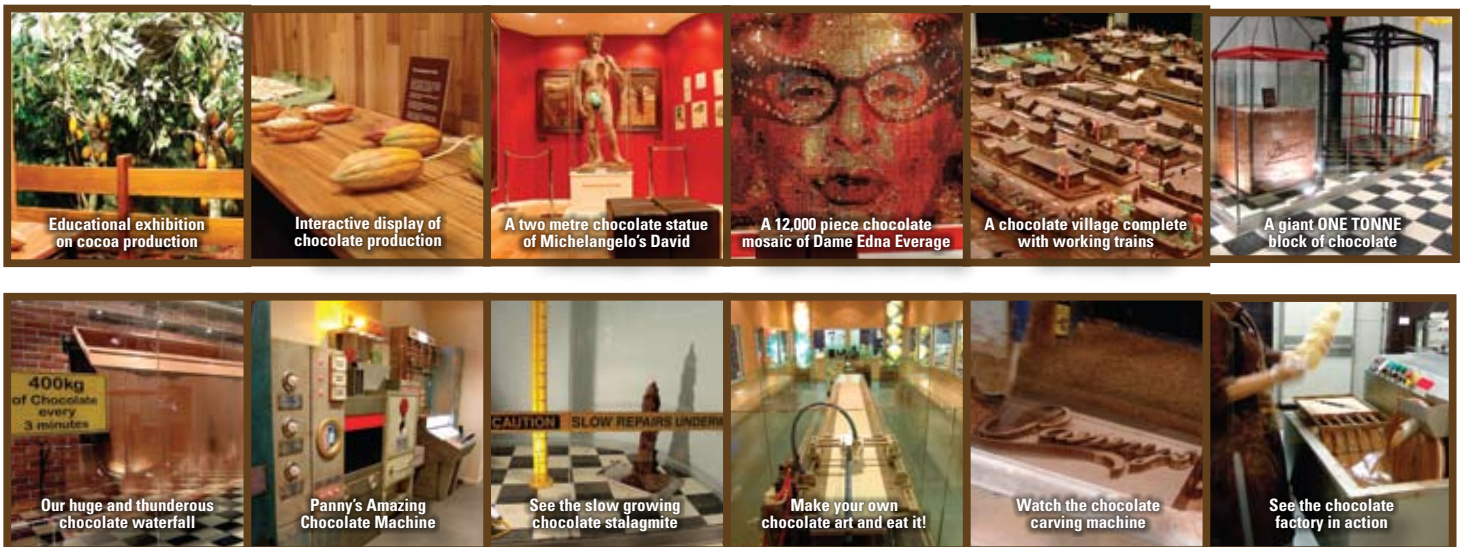


Pannys

Phillip Island Chocolate Factory

Pre-Visit Resource Kit Levels 3 and 4 Yr. 3, Yr. 4, Yr. 5 and Yr. 6

Pannys Amazing World of Chocolate, the latest addition. Learn about cocoa harvesting, how chocolate is made and their vital ingredients. Other viewings include the Statue of David (made from chocolate), mural of Dame Edna consisting of 12,000 chocolate pieces, and the chocolate village where even the buildings are made of chocolate.



Open 7 days a week from 9am

www.phillipislandchocolatefactory.com.au

Contents

This is a curriculum pack that provides activities that are related directly to the Victorian Essential Learning Standards. The activities have been designed to link into the defined Strands and Domains of VELS.

There are worksheets and activity ideas that can be used to prepare and 'tune-in' the students. Pick and choose the activities that relate best to your class. Enjoy!

Physical, Personal and Social Learning

Pg. 3

Health and Physical Education
Interpersonal development
Personal Learning
Civics and Citizenship

Disciplined-based Learning

Pg. 5

The Arts
English
The Humanities
Economics
Geography
History
Languages Other Than English (LOTE)
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Science

Interdisciplinary Learning

Pg. 7

Communication
Design, Creativity and Technology
Information and Communications Technology
Thinking Processes



Name.....

Date:.....

**Chocolate is far more complex than being just a delicious treat.
Choose one of the topics below and find out more to develop your knowledge.**

(A) What is the history of chocolate?

(B) How does chocolate improve your emotional and physical well being?

(C) Where in the world does chocolate come from?

(D) Which country/countries developed the use of chocolate?

(E) What is the scientific process for crystallising chocolate?

Name.....

Date:.....

In groups script and act out a 30 second commercial for Panny's Chocolate.

Document the characters, the setting for your commercial and the theme.
You may even like to make a storyboard of your commercial.

Characters:

Setting:

Theme:

Consider the ways advertising companies have influenced you in remembering a product name or tempting you to try a chocolate product.

Name.....

Date:.....

Below is a list of words that define parts of the manufacturing process of making chocolate.

For each word explain the following:

1. Where do you think this word originated?
2. Underline the sound patterns that you find interesting in each word.
3. Look up the meaning of each word in the dictionary.



nib

winnowed

extract

ferment

alkilisation

conching

tempering

solidify

refining

Name.....

Date:.....

? How big would a 1 tonne block of chocolate be?

Estimate how high the block would be?

Estimate how wide the block would be?

What would the size be in cubic measurements?



Now...if the average adult weighs 85 kgs, how many adults would it take to counterbalance a 1 tonne block of chocolate? Show how you worked out the answer.

Work out the average weight of the students in your class.

How many students will it take to counter balance a 1 tonne block of chocolate?

Bring your answers to the museum and see if you are close to the correct answer!

Name.....

Date:.....



This is a Cocoa Pod.

What do you think the fruit inside the pod will look like?

Draw an example of a cocoa pod split open.

Label with YOUR descriptions of the fruit.

Explain WHY you think the inside fruit of a cocoa pod would look like that.

Name.....

Date:.....

Design a new logo for a chocolate bar being introduced by YOUR company.

Consider carefully the following:

- Who is your market? (What is the age, gender and interests of the people you are selling your chocolate bar to.)
- Think of a catchy name for both your chocolate bar and your company.
- What are the images and colours that will be appealing to your market?
- Know what information you need to include on your packaging regarding ingredients and health information.

Make notes of your ideas and images below.

