

# The Chocolate Factory

## Grade 3

We visited a chocolate factory today as part of educational activity. School children were very excited to see how chocolates are made and to learn about the different types of machinery used in the process. The tour guide was very knowledgeable and answered all of our questions. We even got to taste some of the chocolate at the end of the tour! It was a great learning experience for everyone involved.

The first stop on the tour is usually the huge room where the cocoa beans are roasted. The beans are roasted in huge drums and then cooled before they are ground into a fine powder. Then the powder is mixed with milk and sugar to make a thick paste. This paste is called chocolate liquor.

The next step is to add flavorings and other ingredients to the chocolate liquor. This mixture is then heated and cooled again to form a smooth liquid that can be poured into molds to make chocolate bars.

The last step is to package the chocolate and send it off to the stores. school children always enjoy visiting a chocolate factory because they get to see how their favorite treat is made. They also learn about the different types of machinery used in the process. Most importantly, they get to taste some of the delicious chocolate at the end of the tour!

## Questions :

1. Where did we visit today?
2. Why were the children excited?
3. Tell something about the tour guide.
4. What was the first step in making chocolates in this factory?
5. Where do we gather in our home?
6. How are the chocolate bars made?
7. What did the children learn from the factory?
8. How did the tour end?
9. What are ingredients needed in making chocolates?

