

## Scrumdiddlyumptious: The Journey of a Cocoa Bean

Tuck in and enjoy a yummy journey of discovery, tasting fantastic fruits, venerable vegetables and tantalizing treats! Work up an appetite with delicious stories about food, have fun with a vegetable orchestra or become a fruity sculptor. Find exciting recipes to read - and write your own too. Then get busy in the kitchen making tasty dishes from across the world and discover how good food helps you grow fit and strong. Be a whizz and create your own scrumdiddlyumptious chocolate bar for Willy Wonka's chocolate factory!

### Key Vocabulary

**Cocoa Tree** – A tree that is grown in hot countries which produces the cocoa bean.

**Cocoa Bean** – Part of the cacao tree - found inside its pods - which is used to make chocolate.

**Cadbury** – English chocolate manufacturers.

**Antioxidants** – A substance used to counteract damaging products in the body.

**Fairtrade** – Trade between companies in developed countries and producers in developing countries in which fair prices are paid to the producers.

**Product** – Something that is manufactured for sale.

**Aztecs** – The group of people that lived in Mexico before the Spanish invaded in the 1400s.

**Fermentation** – Cocoa beans are left in dry conditions for yeast to break down and break away. This stage lasts about 3-7 days.



### Facts and Figures

The creation of chocolate all starts with the cacao tree. Cocoa pods on the tree get picked when they are a burgundy brown colour – this means they are ripe. Inside the cocoa pod are between 20-50 seeds—this is what we know as cocoa beans, although they taste pretty sour when first picked and nothing like chocolate.

The cocoa beans then go into a box to ferment. Then they are laid out in large trays to dry out in the sun. Then they are sent off to the factories.

#### Did you know?

- Chocolate was regarded as an aphrodisiac by the Aztecs.
- Chocolate contains antioxidants which may help prevent cancer and heart disease.
- Chocolate is the favourite flavour in the United States Of America.
- The shelf life of a bar of chocolate is approximately one year.
- In 1842 Cadbury's in England created the world's first chocolate bar.
- The Swiss eat the most chocolate. The average person eats 19lbs a year.

### Class Text

Charlie and the Chocolate Factory, Roald Dahl

Charlie Bucket can't believe his luck when he finds a golden ticket and wins a chance of a lifetime: A magical day witnessing the miraculous creation of the most delectable eatables ever made.