

Chocolate Packaging : Design Technology : Year 3/4



	Learning Objective	Overview	Assessment Questions	Resources
Lesson 1	To investigate and analyse different types of chocolate packaging	Children will discuss what makes a successful chocolate packaging design. They will then analyse existing products by evaluating the effectiveness of the name, colour, font, size, shape and images used.	<ul style="list-style-type: none"> • Do children understand the importance of a product's packaging in terms of its appeal? • Can children analyse an existing product? • Can children compare and contrast existing products? 	<ul style="list-style-type: none"> • Slides • Chocolate Packaging Picture Cards A/B/C • Worksheet 1A/1B/1C • Comparison Question Cards (PSDT activity only)
Lesson 2	To create packaging design ideas for a new chocolate product	In this lesson, after recap ping on the important aspects of packaging for a chocolate product, children will use this information to start creating design ideas for their own chocolate wrapper. Children choose to design packaging for one of three different chocolate companies, who each have different target audiences and success criteria. In this lesson, they will gather ideas and draw rough sketches of three possible designs.	<ul style="list-style-type: none"> • Can children apply what they have learnt about the different aspects of packaging to their own design ideas? • Can children create design ideas that match the given success criteria? • Can children discuss their design ideas and explain their choices? 	<ul style="list-style-type: none"> • Slides • Chocolate Company Letters • Sketch Ideas Sheet • Worksheet 2A/2B/2C • Chocolate Box Challenge Cards (PSDT activity only) • Chocolate Box Design Ideas Sheet (PSDT activity only) • Worksheet 2D (PSDT activity only)
Lesson 3	To find out about target audiences and conduct consumer research	Children will first explore, discuss and develop their understanding of the terms 'consumer', 'target audience' and 'consumer research'. They will then conduct and analyse the results of a survey aimed at their target audience, and designed to help them decide which one of their three initial design ideas they should develop further.	<ul style="list-style-type: none"> • Do children understand the terms 'consumer', 'target audience' and 'consumer research'? • Can children conduct a survey of their target audience in relation to their initial design ideas? • Can children say what they have learnt about their design ideas from the results of their survey? 	<ul style="list-style-type: none"> • Slides • Worksheets 3A/3B/3C from the previous lesson • Survey Cards 3A • Survey Question List • Survey Template 3B • Survey Results 3A/3B • Survey Template 3C (PSDT activity only) • Survey Results 3C (PSDT activity only)
Lesson 4	To develop and finalise a packaging design for a chocolate product	Children will recap on what they learnt from conducting their consumer research in the previous lesson, as well as reviewing and discussing the importance of the success criteria, before creating their final packaging design.	<ul style="list-style-type: none"> • Can children use the results of their consumer research to justify their final packaging design choice? • Can children create a final packaging design for a chocolate product? • Can children share and discuss their finalised packaging design? 	<ul style="list-style-type: none"> • Slides • Worksheet 4A/4B/C • Worksheet 4D (PSDT activity only)
Lesson 5	To evaluate packaging designs for a chocolate product	Children will find out what happens to a design once it has been created. In groups, they will pretend to be board members of the different companies that they designed the wrappers for, and evaluate each other's work according to the set criteria.	<ul style="list-style-type: none"> • Can children evaluate each other's work against specific criteria? • Can children offer constructive comments and advice? • Can children discuss what makes a design successful? 	<ul style="list-style-type: none"> • Slides • Board Member Evaluation Sheets • Company Head Name Cards • Worksheet 5A/5B/5C (PSDT activity only)

Chocolate Topic Science

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Chocolate Topic Science:

Chocolate Science and Technology Emmanuel Ohene Afoakwa, 2016-04-07 CHOCOLATE SCIENCE AND TECHNOLOGY
This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa industry. It provides detailed reviews of a wide range of topics including cocoa production, cocoa and chocolate manufacturing operations, sensory perception of chocolate quality, flavour release and perception, sugar replacement and alternative sweetening solutions in chocolate production, industrial manufacture of sugar free chocolates and the nutrition and health benefits of cocoa and chocolate consumption. The topics cover modern cocoa cultivation and production practices with special attention to cocoa bean composition, genotypic variations in the bean, post harvest pretreatments, fermentation and drying processes and the biochemical basis of these operations. The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing, refining, conching and tempering. Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture, volatile flavour compounds and their characteristics and identification, sensory descriptions and character and flavour release and perception in chocolate. The nutritional and health benefits of cocoa and chocolate consumption and the application of HACCP and other food safety management systems such as ISO 22000 in the chocolate processing industry are also addressed. Additionally, detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement. The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide, confectionery and chocolate scientists in industry and academia, students and practising food scientists and technologists, nutritionists and other health professionals and libraries of institutions where agriculture, food science and nutrition are studied and researched.

Science of Chocolate Stephen T Beckett, 2018-11-15 The Science of Chocolate leads the reader to an understanding of the complete chocolate making process and includes the ways in which basic science plays a vital role in its manufacture, testing and consumption. Originally based upon a talk to encourage school children to study science, the book is now widely used within industry and academia. The third edition of this international best seller has been fully revised and updated. The author has now included methods of sensory evaluation, designing and modifying chocolate flavour to suit the product and the history and manufacture of some well known confectionery products. Fat, calorie and sugar reduction are also covered, including a review of patents in this area. In addition, the section on why chocolate might be good for you has been updated to include some more recent research results. Three new experiments have been added so there are now twenty of them which use simple materials and apparatus to demonstrate the scientific and mathematical principles found in the rest of the book. Most are easily adapted to suit different student abilities. This book will appeal to those with a fascination for chocolate and

will be of specialist interest to those studying food sciences and working in the confectionery industry Extracts from reviews of 2nd Edition I found this to be an interesting read and I think the book would be useful to graduates thinking of a career in the food industry and not just the chocolate industry specifically to schoolteachers looking for some interesting experiments and to lecturers Chemistry Biochemistry Botany Food science looking for interesting facts to enliven their lectures Bioscience Education Volume 12 2008 E J Wood very well written and complete book for everyone who wants to learn more about chocolate and its production process Crystallography Reviews Volume 15 2009 Issue 4 pages 275 277 Henk Schenk The easy reading style of the book makes it valuable not only to school and university students but also to those who are new to working with chocolate or those needing a good summary of chocolate science Chemistry World for the Christmas Books

American Journal of Pharmacy and the Sciences Supporting Public Health ,1913 **Chocolate and Health: Friend or Foe?** Mauro Serafini, Emilio Jirillo, 2018-02-15 In the ancient past cocoa has been appreciated as a high calorie food to boost energy in soldiers and for its undefined medicinal and mystical properties During other times chocolate has been considered as the forbidden food of God a treasure of pleasure for the mind and the soul The overall perception of the consumer for chocolate was of a charming and appealing food with lots of negative aspects related to high sugar content leading to consider chocolate as junk food for its obesigen calories Recently in association with the renewed interest of nutrition science in alternative source of health promoting foods and ingredients a large body of research has been conducted to unravel the pro and cons of cocoa in relation to human health Epidemiological evidences indicate that cocoa consumption helps preventing cardiovascular disease for its high content in bioactive flavonoids Clinical trials show that chocolate consumption might improve vascular function decreasing platelet aggregation and display an antioxidant and anti inflammatory effect The putative protective action of cocoa seems to be multi factorial and involving different aspects of vascular antioxidant and endothelial function However the mechanism s that account for the benefits of cocoa it is still unclear The aim of this Research Topic is therefore to provide the reader with an objective picture of the state of art on the association between cocoa and health mainly through the evidences of human trials overwhelmingly considered the golden standard for nutritional science The Research Topic will cover the analysis of the manufacturing processes of the chocolate and the antioxidant effects in humans as well as the majority of the putative health effects of chocolate and cocoa such as anti inflammatory properties effect on immunity platelet aggregation blood pressure endothelial function and cognitive behavior Unraveling the functional properties of cocoa will help to understand if the food of God is a primordial gift for the health of mankind Nutrition and Health - Current topics - 3 ,2003 The Really Useful Primary Languages Book Jayne Wright, Alison Taylor, 2016-07-15 The Really Useful Primary Languages Book is an easily accessible guide full of handy resources and activities which are perfect to dip into for enjoyable engaging and ultimately effective language lessons Providing principles approaches and ideas to help bring the teaching of languages to life in your classroom this highly

practical book will be essential reading for the development of children's language skills across Key Stage 2. With examples of practice included throughout, the book covers key topics such as principles of good planning, mixed age classes, developing skills such as literacy and oracy, phonics, grammar, storytelling, poems and songs, using language games and activities, activities for developing reading skills, supporting children's writing, integrating learning a language with daily routines, cross-curricular language learning, peer and self-assessment, involving parents in language work at school. The experienced author team draws upon their own personal teaching experience coupled with knowledge of primary best practice and government guidance to ensure that *The Really Useful Primary Languages Book* is a stimulating resource to help busy teachers, trainee teachers and teaching assistants to develop their own effective teaching style. Teaching Academic Writing for EAP Milada Walková, 2024-05-16. This book bridges the gap between theory and practice in the teaching of academic writing within English for Academic Purposes (EAP). Reviewing existing research on the language of academic writing and drawing respective pedagogical implications, the book focuses on the key issues of theoretical frameworks relevant to teaching academic writing, core written academic genres, the integration of language and content, textual organization and interaction, and formative feedback on writing. The author richly illustrates its key themes with authentic examples from student and expert writing, points out common myths and controversies in the teaching of academic writing, and identifies gaps in current research. To demonstrate how theoretical knowledge on academic writing can be applied in teaching practice, Milada Walková provides examples of suggested teaching activities for a variety of learner levels and contexts. The book serves as a comprehensive yet accessible resource for both novice and experienced EAP practitioners involved in the teaching and scholarship of academic writing. Multi-Agent Systems for Education and Interactive Entertainment: Design, Use and Experience Beer, Martin, Fasli, Maria, Richards, Debbie, 2010-11-30. This book presents readers with a rich collection of ideas from researchers who are exploring the complex tradeoffs that must be made in designing agent systems for education and interactive entertainment. Provided by publisher. The Directory of Research and Education in Food Science, Technology and Engineering: North American volume, 1993. **Food Science and Technology Abstracts**, 1979. Monthly References from world literature of books, about 1000 journals and patents from 18 selected countries. Classified arrangement according to 18 sections such as milk and dairy products, eggs and egg products, and food microbiology. Author subject indexes. **Chocolate and Health** Philip K Wilson, W Jeffrey Hurst, 2015-05-05. Following on from their previous volume on *Chocolate as Medicine*, Philip K Wilson and W Jeffrey Hurst edit this companion volume *Chocolate and Health*, providing a comprehensive overview of the chemistry, nutrition, and bioavailability of cacao and chocolate. The book begins with a brief historical introduction to the topic, outlining the current and historical medical uses of chocolate and chocolate derivatives. The remainder of the text is arranged into three sections, taking the reader through various aspects of the nutritional and health aspects of cacao. The first section covers the cultivation, chemistry, and genome analysis of cacao. The second section discusses the biochemistry and

nutritional components of cacao in relation to health covering bioavailability and the metabolism and metabolomics of cacao The final section provides an overview of the potential use of chocolate in health and medical care Each section is written and prepared by experts within each field providing a global perspective of the current and ongoing research in this area This text provides the reader with a complete overview of the field and is of interest to food and biomedical scientists as well as nutritionists medicinal chemists and anyone with an interest in chocolate

Special Reports on Educational Subjects
Great Britain. Board of Education, 1905 The Science of Chocolate Stephen T Beckett, 2008-02-14 The second edition of this international best seller has been fully revised and updated describing the complete chocolate making process from the growing of the beans to the sale in the shops The Science of Chocolate takes the reader on the journey of chocolate to discover how confectionery is made and the way in which basic science plays a vital role The second edition contains new chapters covering topics which include nutrition why chocolate is good for you how to stop it melting in hot countries and possible methods of putting bubble inside a chocolate bar This book will appeal to those with a fascination for chocolate and will be of specialist interest to those studying food sciences and working in the confectionery industry A series of experiments which can be adapted to suit students are included to demonstrate the physical chemical and mathematical principles involved *A Reference Handbook of the Medical Sciences* Albert Henry Buck, Thomas Lathrop Stedman, 1913 The Articulation of General Science with the Special Sciences William Rudolph Loker, 1925 **Hobbies; the Magazine of the Buffalo Museum of Science**, 1928 **Classified Catalogue** Carnegie Library of Pittsburgh, 1920 *The Popular Science News and Boston Journal of Chemistry*, 1876 *Boston Journal of Chemistry and Popular Science Review*, 1876
Classified Catalogue of the Carnegie Library of Pittsburgh Carnegie Library of Pittsburgh, 1920

Decoding **Chocolate Topic Science**: Revealing the Captivating Potential of Verbal Expression

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