

# ■ National Chocolate Day Activity Sheet

Name: \_\_\_\_\_ Date: \_\_\_\_\_

## 1. From Bean to Bar

Match each chocolate step to what happens:

| Step          | Description                                            |
|---------------|--------------------------------------------------------|
| A. Harvesting | ___ Beans are taken from ripe cacao pods.              |
| B. Fermenting | ___ Beans rest and develop flavor.                     |
| C. Drying     | ___ Beans are dried under the sun.                     |
| D. Roasting   | ___ Beans are heated to bring out the chocolate smell. |
| E. Grinding   | ___ Roasted beans are turned into cocoa paste.         |
| F. Mixing     | ___ Sugar and milk are added to the cocoa paste.       |
| G. Molding    | ___ Chocolate is poured into bar shapes.               |

## 2. Geography Connection

Color or circle where cacao grows best on a world map: ■ Central America ■ West Africa ■ Southeast Asia

What kind of climate does cacao need? \_\_\_\_\_

## 3. Chocolate Investigation

Test which chocolate melts the fastest — milk, dark, or white. Write your prediction and results below.

**My Prediction:** \_\_\_\_\_

**What Happened:** \_\_\_\_\_

## 4. Design Your Own Chocolate Bar!

Draw your chocolate bar in the box below. Then fill in the details.

**Name of Bar:** \_\_\_\_\_

**Flavor(s):** \_\_\_\_\_

**Slogan:** \_\_\_\_\_

Did you know? The word *chocolate* comes from the Aztec word *xocolatl*, which means “bitter water”!