

Chocolate Badge Requirements

Daisy

Step 1: Learn where chocolate comes from.

Step 2: What climates are ideal for growing cacao trees and what countries have those types of climates? Locate the countries on a map or globe.

Step 3: Write down as many different kinds of chocolate as you can. (White, dark, milk) What is the difference between them? Taste each and talk about how they taste, which you prefer, and what you think you could use each for.

Step 4: Compare ingredients for homemade cocoa and store bought cocoa. Which do you think is healthier? Make some homemade cocoa and add different flavors (peppermint, mint, caramel). See if you can make the perfect cup of cocoa!

Brownie

(Complete Daisy Steps)

Step 1: Learn about how chocolate is colored. (Hint: they don't use the liquid food coloring you find in the grocery store!) Experiment and find out what happens when you add liquid food coloring to melted chocolate.

Step 2: Learn about chocolate molding. Make your own molded chocolate. (Recipe below) You can even try experimenting with coloring the chocolate first.

Junior

(Complete Daisy & Junior Steps)

Step 1: Learn about cocoa farmers. What is their yearly income? Is it low, average, or high for their country? What is the average income of an employee in a chocolate factory? In what country is the most finished chocolate produced?

Step 2: Find 3 desserts that contain chocolate. Make one that you haven't made before.

Step 3: Find 3 main dishes (not desserts) that have chocolate as an ingredient. Make one that you haven't made before.

Cadette / Senior / Ambassador

(Complete Daisy, Brownie, & Junior Steps)

Step 1: Find out some of the government standards for keeping chocolate clean as it moves through a factory. Find out the concentration of insect parts that are allowed in chocolate.

Step 2: Research and learn what the health benefits are for dark chocolate. What are they for cocoa?

Step 3: Use chocolate to make decorations on a fancy dessert or dish. Examples are curls, cutouts, leaves, and molded chocolates.

Helpful Links

History of Chocolate

<https://www.history.com/topics/ancient-americas/history-of-chocolate>

Chocolate Farm & Factory Virtual Tour

<https://mauichocolate.com/pages/virtual-tours>

Chocolate Mold Steps

Ingredients & Materials Needed:

Chocolate chips or chocolate candy melt

Flour

Container that will hold flour

Objects for molds (objects need to have pronounced shapes - chess pieces, Little People figurines, acorn, etc.)

Steps:

1. Pour enough flour to have about 2-3 inches in the bottom of the container.
2. Press the object into the flour and then slowly lift out. There should be an indentation in the shape of the object left in the flour.
3. Melt chocolate.
4. Pour melted chocolate slowly into the indentation in the flour.
5. Allow to cool.
6. Lift out and dust off flour. (If the flour is sticking, use a dry brush or a slightly damp paper towel and rub the flour off.)