

Tree to bar worksheet

Write a caption under each picture

1



2



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5



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Tree to bar

Harvesting

This happens between November and February (main harvest) and between April and June (smaller harvest). The pods are picked when they are ripe and are left for a few days before being 'cracked' (chopped open with a machete).

Fermenting

The seeds and pulp are scooped out of the pods and left in wooden boxes in a special shed to ferment. Over seven days the seeds and pulp change – there is a chemical reaction.

Drying

The beans are spread onto drying trays and left out in the sun to dry.

Polishing

Estate workers then perform the 'cocoa-rina dance' using their feet to polish the cocoa beans before roasting.

Roasting

The beans are roasted in ovens.

Cracking and winnowing

The thin shell of the bean is removed by cracking the beans open. The shells are blown away using fans. This leaves the cocoa bean (called 'nibs') ready to be ground.

Grinding and conching

Stone rollers are used to grind the cocoa nibs, turning them into a paste which contains cocoa solids (the chocolate bit) and cocoa butter (the fat).

The cocoa solids are then put in a conch machine, where it is refined. Sugar, milk powder and other flavourings can be added at this point. Conching can take anything from a few hours to a few days to complete.

Tempering and moulding

The chocolate is tempered by raising, lowering and raising the temperature so that the crystals of the chocolate are formed correctly meaning it will melt perfectly when eaten. Moulds are then used to form chocolate bars.