

Schools chocolate workshop

Cross curricular chocolate workshops for key stage 1 & 2. Trade justice, geography, science, nutrition, business, citizenship, religious studies, staff wellbeing ...



Chocolate Workshops for Schools

I'm not sure who enjoys Coeur De Xocolat chocolate workshops the most - the students or the teachers!

Chocolate covers so many topics within the national curriculum from science to history and geography to citizenship as well as stimulating all the children's senses.

Best of all, most children adore anything to do with chocolate so learning about it can only be fun!

We are happy to work with teachers to create tailored workshops but will cover everything from:

- The geography and history of cocoa beans
- from bean to bar. This section covers the geography, history and process of cocoa bean cultivation and how the beans are made into chocolate. Show and tell with real cocoa beans and pods
- It's not fair a look at life as a cocoa trader and the difference Fairtrade makes to their lives.
- My Dad's a cocoa farmer! The real life story of a child of a Ghanaian cocoa farmer.
- How to taste chocolate here children will learn how taste chocolate like a professional, using sight, touch, sound, smell, and finally taste.
- Making chocolate In this mini chocolate master class they will make and decorate their very own chocolates not forgetting eating them!





We cater for classes of 30 or more and can host one year group back to back with no fuss and just a little tidying up time. We are all CRB checked and have public liability cover up to £5m.

Chocolate can be a messy job so we do supply aprons and we create a bespoke quiz for teachers to give to their pupils.

£250 for a half day session all equipment is included.

We send one of our chocolatiers fully prepared with:

Full audio / visual presentation.

Stimulus material and props, equipment, ingredients and of course, bags of enthusiasm knowledge and experience to share with the children.

Speak to us today to find out how our exciting school chocolate workshops and chocolate lesson plans could benefit your students and school!

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