

NATIONAL  
**SCIENCE &  
ENGINEERING  
WEEK**

*ideal for*  
**KS I & II**



As you guide yourself through the exhibition, you'll discover more about the world of chocolate.  
Fill in the answers to the questions in the spaces below – you will find the solutions as you tour Cadbury World.

Raising the awareness, appreciation and understanding  
of science, engineering and technology



**Q<sub>S</sub>**

**1**

What is the name of the Dutch machine used for removing cocoa butter from cocoa beans?

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**2**

Do cocoa beans grow in hot or cold countries?

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**3**

What happens if cocoa beans are not dried properly?

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4

What is the colour inside a good bean?

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5

Chocolate bars get packed into a box. What is the box called?

\_\_\_\_\_

8

What is the white coating on UNTEMPERED chocolate called?

\_\_\_\_\_

9

Would you use thick or runny chocolate for dipping?

\_\_\_\_\_

6

Why do we use packaging?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

7

At what temperature should chocolate be stored?

\_\_\_\_\_

10

Where on your tongue can you taste SWEET things?  
(you may draw it)

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