

NATIONAL
**SCIENCE &
ENGINEERING
WEEK**

Ideal for
KS III & IV



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

Qs



1

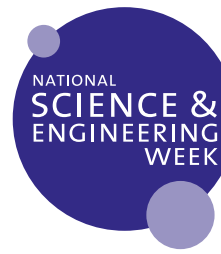
What senses do we use
when eating food?

2

Where on your tongue
can you taste SWEET things?

3

What happens when cocoa beans
are not dried properly?



4

How do we get the bubbles in a Crunchie bar?

5

Why does Cadbury provide Shelf-Ready Packaging?

Why does Cadbury analyse the texture of its products?

6

7

At what temperature should chocolate be stored?

8

What part of the chocolate needs tempering?

9

Why don't you get chocolate teapots?

10

We'd be interested in what you think the mystery flavour is in *essence*?



And before you leave, remember to test your senses in the reception foyer with our aroma pots!