## Lesson Plans

### Background Activities:

1. Review the anatomy of *Theobroma cacao.*

2. Show students the interior view of a cacao pod and ask them to speculate which part of the pod is actually used to make chocolate.

3. Show students the cacao seeds and tell them that this is the part of the plant used to make chocolate.

   **Ask them to consider:**
   - *How is the pod removed from the tree?*
   - *How is the seed removed from the pod?*
   - *What has to happen to the seeds before they become chocolate?*

4. Share with students the process by which cacao is harvested and fermented. We suggest reading the beginning of *Cocoa Ice* by Diana Applebaum or pgs. 50 - 55 of *Vanilla, Chocolate, & Strawberry* by Bonnie Busenberg with your students to familiarize them with the process.

### Instructional Activities:

1. Give each student a copy of the “Interior Diagram of a Cacao Pod.” Have them label the parts of the pod and color them in. Or, using the “Interior Diagram of a Cacao Pod,” have students create a three dimensional model of a cacao pod to scale. They could sculpt it out of colored clay or cast the pod out of papier-mâché.

2. Give each student a copy of the Cacao Map. Ask students to list the major steps involved in harvesting and fermenting chocolate on the back of the paper.

3. Have students use this list to “map out” the path that cacao must take before it is shipped off to be processed into chocolate. They may either write or draw the major steps along their map.

## Objectives

**Lesson - How is Cacao Harvested and Fermented?**

- Identify the parts of a cacao pod.
- Identify and sequence the steps required to harvest and ferment cacao seeds.

## Materials

- Picture card of the interior of a cacao pod (appendix section)
- Cacao seed
- A class set of the Interior Diagram of a Cacao Pod (P. 55)
- A class set of the Cacao Map (P. 51)
- Art supplies to create a 3-D model (clay, papier-mâché, paint, etc.) Optional
Objectives

Map out the major steps of harvesting cacao before it is shipped off to be processed into chocolate.
Objetivos

Ordena los pasos más importantes del cultivo y el proceso del cacao antes de ser enviado para ser procesado en chocolate.
Activities

Identify the following parts of the cacao pod:

1. Outer shell
2. Inner shell
3. Seeds
4. Leaf
5. Branch
6. Flower
7. Pulp
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### Actividades

Ponle el nombre a las siguientes partes de la mazorca del cacao:

1. Corteza exterior
2. Corteza interior
3. Semillas
4. Hoja
5. Rama
6. Flor
7. Pulpa

### Planes didácticos

#### Diagrama Interior de una Mazorca del Cacao

[Diagrama de una mazorca de cacao]
Ponle el nombre a las siguientes partes de la mazorca del cacao:

1. Corteza exterior
2. Corteza interior
3. Semillas
4. Hoja
5. Rama
6. Flor
7. Pulpa