

Lesson: *When chocolate becomes a work of art!*

This is a quick, easy, English lesson plan that will inspire your students. It'll also give them opportunities to improve their speaking, listening, reading and writing skills. This lesson comes with Teacher's Notes, a Resource Sheet, a PDF of the lesson, and an audio file. Simply follow the lesson ideas for a fantastic class that'll really motivate your students.

1 Warm-up

Chocolate discussion

Students have a discussion about chocolate in general. See the **RESOURCE SHEET** at the end of this document. Either print off the questions for students to ask in pairs, or ask them to students in general as part of a class activity. Remind students that they can answer any questions they like (and in any order), and that the objective of these questions is to get them talking.



2 Lesson activities

Go through the activities for the lesson on the sheet **at the end of this document**: the Pre-reading, Reading I and Reading II activities. You could do this lesson as a *listening* activity. In order to do this, tell your students to turn over the sheet so they can't see the text as they do the exercises.



If your students' listening level is low, stop the recording after each paragraph and check their understanding.

After finishing that, and if you've done this as a listening activity (not a reading), let your students read the text as you play the recording again. This is good for developing their listening skills as they can see the connection between the written and spoken language.

3 Follow-up activities

Retell it!

Assign a paragraph (or two, etc.) to each student. Students have a minute or two to try to remember the text. When they're ready, students try to recount the information, using as much of the language as possible. Or, ask for volunteers to retell the information, using as much of the original language as possible (or even by heart if they can).

Quiz

Students use the internet to write up three quiz questions based on chocolate. They should include three possible answers (including the correct one). When they're ready, students take turns reading out their quiz questions, and other students have to guess the answers. This could be played as a game. For example:

Student 1: Around how many cocoa beans are needed to make half a kilo of chocolate?

a) 100 b) 250 c) 400

Student 2: c – 400

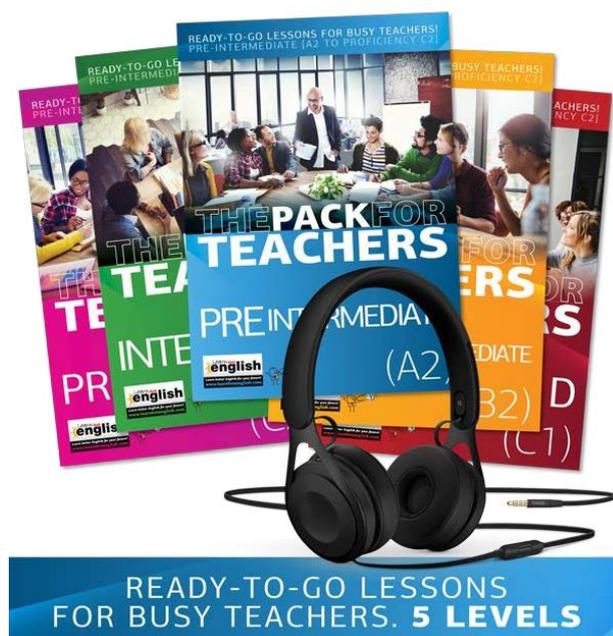
Student 1: Correct!

Invention & presentation

In pairs or small groups, students create something with chocolate: a box of chocolates, a chocolate egg, a new type of chocolate, etc. When they're ready, they give a one-minute presentation on it, explaining what it is, what it's made of, the ingredients, its name, the target market, the packaging, why it's so good, etc. When they're ready, ask for volunteers to give their presentations (using notes, not reading it out word-for-word). Other students vote on the most interesting ones. Or, they listen and then ask or answer questions.

Dialogue

In pairs, students write up notes for a dialogue between a reporter and someone involved in the chocolate industry, a chocolate expert, or someone involved from one of the stories in the article in this lesson. The reporter should ask questions using *who*, *what*, *where*, *why*, *when*, *how* to get as much information as possible. Tell your students to make the dialogue as funny, silly or serious as they like. When they're ready, ask for volunteers to act out their dialogues (from memory or by using notes, not reading it out word-for-word). Other students listen and vote on the best ones.



Resource sheet: Chocolate discussion

Have a discussion about chocolate. Ask and answer the questions in pairs. Any questions you like (and in any order), and respond with full answers. Later, report back to the class with any interesting information.



- What type of chocolate do you like: *milk chocolate, dark chocolate, white chocolate, chocolate biscuits, chocolate cake, a bar of chocolate, chocolate mints, orange chocolate, a box of chocolates, hot chocolate (the drink), chocolate liqueurs (alcoholic drinks that are chocolate flavoured), chocolate mousse, liqueur filled chocolates (small chocolates with alcohol in them)...*?

Other?

- Do you like chocolate? Why? Why not?
- Which country do you think makes the most or best chocolate? Why?
- Do you like getting chocolate as a present? Why? Why not?
- How much chocolate should we eat a day or week?
- Which countries do you think consume the most chocolate?
- Why is chocolate so often associated with romance?
- What would the world be like without chocolate?
- How much chocolate do you eat?
- What's your favourite brand of chocolate? Why do you like it?
- What are your favourite chocolate biscuits? Why do you like it? When do you eat them?
- What are your earliest memories of chocolate?

Other?

Objective To improve your reading and listening skills.

Think about it What type of chocolate do you like? How often do you eat chocolate? What other sweet things do you like?

Exams This reading and listening activity will help prepare you for English exams such as PET and TOEFL.



WHEN CHOCOLATE BECOMES A WORK OF ART!

Chocolate is delicious, we all know that. But it isn't just for eating, as these chocolate works of art clearly show.



Chocolate wall

The World Chocolate Wonderland is a theme park in Beijing (China). One of its attractions is a 12-metre-long replica of the Great Wall of China made entirely out of chocolate. There's also a chocolate BMW, as well as chocolate replicas of more than 600 Terracotta Army warriors.



Chocolate couch

In 2009, chocolate company Galaxy used 250kg of their own chocolate to make a chocolate couch. The couch was part of their "Irresistible Reads" campaign, which was designed to promote reading. It was put on display in Victoria Embankment Gardens in London. Photos were taken of British TV actress Emilia Fox sitting on the couch reading a book.



Chocolate room

In 2011, seven artists from Lithuania used 300kg of

chocolate to build a chocolate room with a chocolate floor, ceiling and walls. The room, which was on display at a shopping centre, even had a chocolate table, chocolate books, chocolate pictures and chocolate candlesticks. The artists later broke up the chocolate and gave it to shoppers.

Chocolate hotel suite

In 2011, French chocolatier Patrick Roger worked with fashion icon Karl Lagerfeld. Together, they created a chocolate hotel suite as promotion for the ice cream company Magnum. The room, at the La Reserve hotel in Paris, had a chocolate carpet, chocolate bed and a chocolate nightstand full of chocolate books. Sitting on the bed was a chocolate man eating a Magnum ice cream.



Chocolate tree

In 2012, Patrick Roger made a five-metre tree from five tons of chocolate. The sculpture, which was at Roger's shop in Paris, even had chocolate monkeys hanging from chocolate branches. Roger wanted to raise awareness of the problems facing African wildlife.



Chocolate shoes

One of London's greatest chocolatiers, Phil Neal, once created a collection of high-heeled shoes made of chocolate. Neal used top-quality, Venezuelan chocolate, filled the shoes with ganache and strawberries, and decorated them with 22-carat gold. The shoes were on sale at

London's luxury chocolate shop Theobroma Cacao for £25 each or £45 a pair.



Chocolate mailbox

In 2011, chocolate company Godiva made a chocolate mailbox with white truffle hearts to celebrate Valentine's Day. The mailbox was on display at its shop on Fifth Avenue in New York City. Customers could post their love letters there, and the company would stamp and mail them for free during the three weeks leading up to Valentine's Day.

GLOSSARY

Terracotta Army *n*
"terracotta" is a type of clay used to make cups/plates, etc. "Clay" is a kind of earth that is soft when it's wet and hard when it's dry. The Terracotta Army is a collection of soldiers and horses that were buried with Qin Shi Huang, the first Emperor of China, in 210–209 BC. They were there to protect the emperor in his afterlife

warrior *n*
an experienced / professional soldier

to put on display *exp*
if you "put something on display", you put it in a museum so everyone can see it

Victoria Embankment Gardens *n*
a series of gardens on the north side of the River Thames

a ceiling *n*
the top part of a room

a candlestick *n*
an object for holding a candle (a stick of hard wax that burns and provides light)

a suite *n*
a set of rooms in a hotel

a nightstand *n*
a small table next to your bed

a ton *n*
more or less 1,000 kilos

to hang *vb*
if a monkey is "hanging" from a branch on a tree, it's holding onto the branch

a branch *n*
a part of a tree that grows from its trunk. "Branches" often have leaves on them

to raise awareness *exp*
if you "raise awareness" of something, you help people understand that thing

high-heeled shoes *n*
shoes with a high part at the back of the shoe

ganache *n*
melted chocolate and cream that's often used for making truffles

a mailbox *n* *US*
when you want to post a letter, you put it in a "mailbox" (a "post box" in British English) so the post office can send it

to stamp *vb*
to put a stamp on. A "stamp" is a small square piece of paper that you put on an envelope as payment for sending a letter

to mail *vb*
to send a letter to its destination

Answers on page 44

1 Pre-reading

You're going to read an article about some unusual things made of chocolate. Look at the titles. What do you think the chocolate works of art consist of? Make notes.

2 Reading I

Read the article once to compare your ideas from the Pre-reading activity.

3 Reading II

Read the article again. Then, answer the questions.

- How many chocolate Terracotta warriors are there in the World Chocolate Wonderland?
- How much chocolate was used to make the chocolate couch?
- Where were the artists from who made the chocolate room?
- When was the chocolate hotel suite made?
- How much chocolate was needed for the chocolate tree?
- What's the origin of the chocolate that was used for the chocolate shoes?
- Where was the chocolate mailbox on display?