


Chocolate Rally



PROCEEDS GOING TO
opération
enfant
soleil 

In partnership with

*Freddo*TM



Chocolate Rally

Dear Parents,

Cominar shopping centres and Freddo chocolates are rallying together behind Opération Enfant Soleil by creating a special Easter-themed activity to do at home with your children: the Cominar Chocolate Rally!

Here's how to join:

1. Print this document. Make or print extra copies of the Quiz on page 8 and the certificate on page 9, one for every participant;
2. Install rally signs (in secret, if possible) found on pages 3 to 7, around your house or outside;
3. Check the answers given at the end of your rally;
4. Give a copy of the participation certificate to each child – you can then decorate certificates together and hang them in your windows;
5. Share their creations on social media with the hashtag **#onserallyepourOES**;
6. Fill out the form on our website or Facebook event page to reserve your chocolatey surprise. It will be waiting for you once we reopen our shopping centres.

Have a great rally!

ANSWER KEY

1. 4
2. 1 and d | 2 and a | 3 and e | 4 and b | 5 and c
3. Marshmallows
4. Dark
5. 5

1.

PLANTING AND HARVESTING

In the cacao tree we find cacao pods, a large fruit that contains cacao beans. The cacao tree grows in tropical countries.

How many cacao pods are there in the cacao tree?



2.

ROASTING AND PREPARATION

Just like coffee beans, cacao beans must undergo a special process to become cocoa powder.

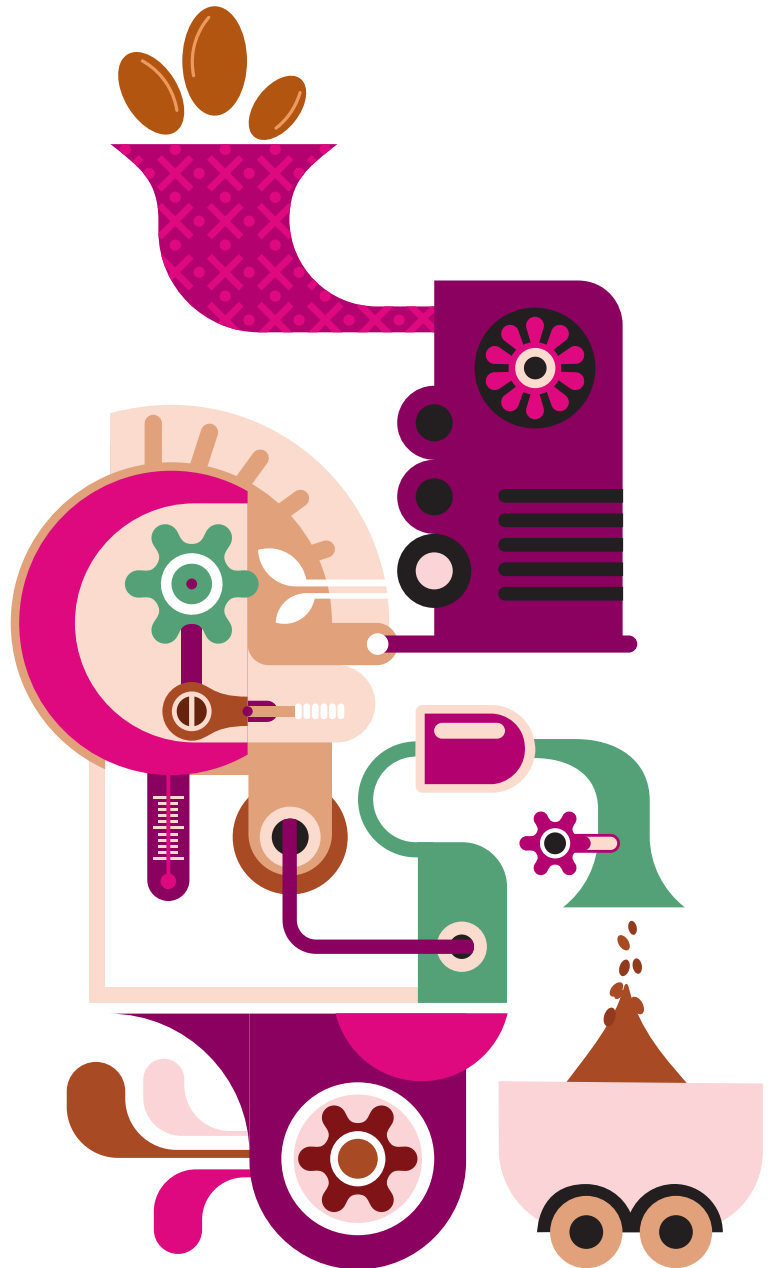
Fermentation and drying:
eliminates bitterness

Roasting:
provides flavour

Crushing:
removes the outer shell

Grinding:
creates cocoa paste

Pressing:
creates cocoa powder



3.

COCOA POWDER

Cocoa powder is made from crushed and pressed cocoa beans. It's an ingredient in delicious hot chocolate.

Which other ingredient, hidden in the image, can you use in your hot chocolate?



4.

A CHOCOLATE RECIPE

Milk and sugar is added to cocoa powder to make chocolate.

The higher the cocoa content, the darker the chocolate.

Which colour is the chocolate with the most cocoa?

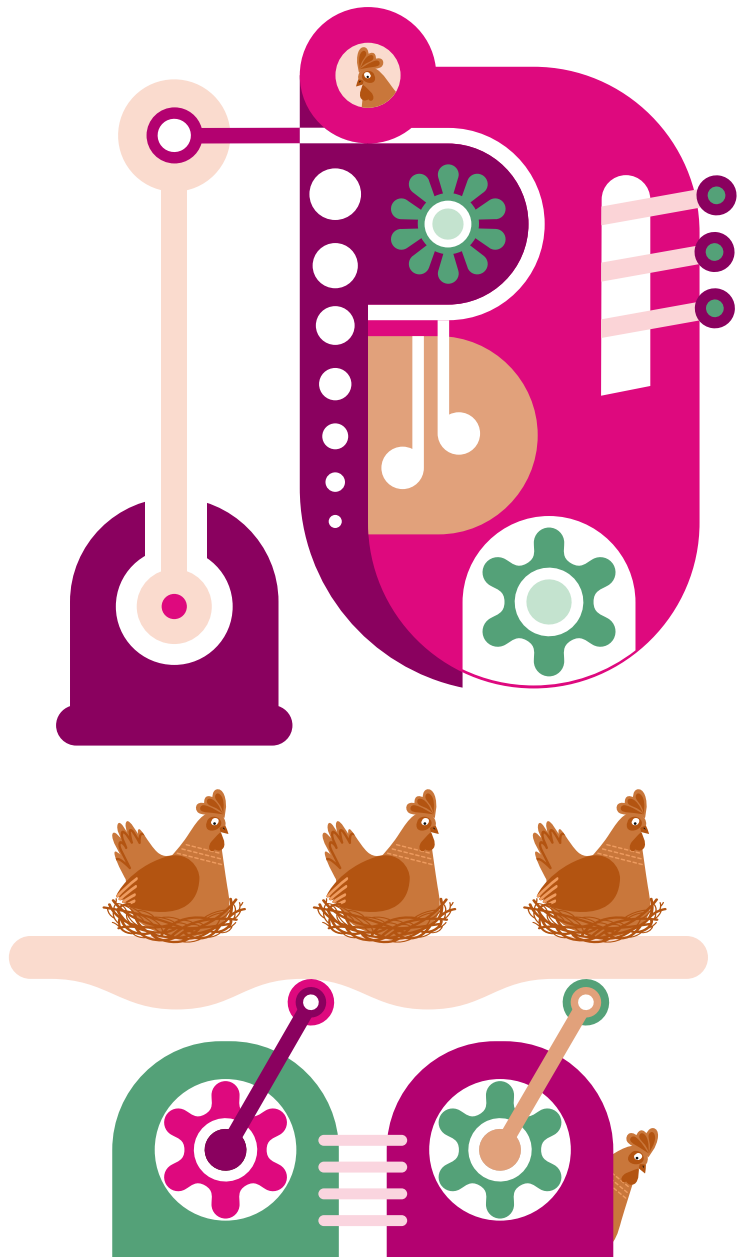


5.

CHOCOLATE MOULDING

Moulding is the last step in the chocolate-making process; it gives the chocolate piece its shape.

**How many chocolate
hens can you spot in
the image?**





Chocolate Rally

Do you know how chocolate is made? Go look for signs hidden in your home and find answers to the questions below. At the end of the rally, you will know how Henriette the chocolate hen is made.

3, 2, 1... let's go!

1. How many cacao pods are there in the cacao tree? _____

2. Connect the steps

Match each preparation step to its proper definition.

- | | |
|--------------------------|----------------------------|
| 1. Fermenting and drying | a. Creates cocoa powder |
| 2. Pressing | b. Provides flavour |
| 3. Crushing | c. Creates cocoa paste |
| 4. Roasting | d. Eliminates bitterness |
| 5. Grinding | e. Removes the outer shell |

3. Which other ingredient, hidden in the image, can you use in your hot chocolate? _____

4. Which colour is the chocolate with the most cocoa? _____

5. How many chocolate hens can you spot in the image? _____

Congratulations! You completed the rally! We have a certificate for you to celebrate your success! We wish you lots of fun with your family... and lots of chocolate!

Happy Easter!

I completed the Chocolate Rally!



Name

