

# Belgian chocolate worksheet

## Guidelines for educators

- **Context and the area of cultural heritage:** Intangible cultural heritage in Belgium
- **Description and justification:** The history of Belgian chocolate reaches back to the 17th century when Spanish explorers brought cocoa beans from South America. At that time, chocolate was considered a luxury. Chocolate did not gain popularity with the general public until the second half of the 19th century when Belgian King Leopold II colonized the Congo. In this worksheet we talk about the most important moments in the history of Belgian chocolate, mention important people in the history of Belgian chocolate, and learn how to make pralines.
- **Duration:** 45 minutes
- **Language level:** A2
- **Prior knowledge:** basic vocabulary related to chocolate and food, knowledge of past and present tenses (simple, irregular, and regular verbs), ability to read, listen and understand simple sentences and video
- **Thematic area, grammatical and syntactical phenomena (learning objectives):**  
In this worksheet students will learn:
  - Vocabulary related to chocolate, history of Belgian chocolate, production of chocolate
  - Vocabulary related to production of chocolate
  - Practice using past simple for regular and irregular verbs
  - Practice speaking about events that happened in the past

○ **Skills developed (or benefits for students):**

At the end of this worksheet, students will:

- Gain knowledge about Belgian chocolate and its history
- Enrich their vocabulary related to the theme
- Enhance their oral language skills through discussion with the peers
- Develop their communication and collaboration skills

○ **Material needed:** pen and pencils

○ **References and resources:**

- Belgian Chocolate Village: <https://www.belgianchocolatevillage.be/home/>
- Bravo, G. (n.d.) Bravo Discovery Blog [Blog] 'The history of Belgian chocolate'. Available at: <https://www.bravodiscovery.com/brussels/the-history-of-belgian-chocolate/>
- Cassidy, L., (2012). The secrets of Belgian chocolate. *Inform*, 23(5), pp.282-313.
- CHOCOLAK Inc. (November 20<sup>th</sup>, 2018) 'How to Make Belgian Chocolate Praline' [Video]. Youtube.  
[https://www.youtube.com/watch?v=kgf\\_bN2NRrU](https://www.youtube.com/watch?v=kgf_bN2NRrU)
- Chocolate Nation Museum: <https://www.chocolatenation.be/en>
- Garrone, M., Pieters, H. and Swinnen, J.F., (2016). From Pralines to Multinationals the Economic History of Belgian Chocolate. Available at SSRN 2785572.
- Hunt, D. (November, 30<sup>th</sup>, 2016) A Brief History Of Belgian Chocolate. Available at: <https://theculturetrip.com/europe/belgium/articles/a-brief-history-of-belgian-chocolate/>
- Rivera, R. (February 28<sup>th</sup>, 2018) 7 facts about Belgian Chocolate. Available at: <https://brussels-express.eu/7-facts-about-belgian-chocolate/>

# Worksheet for the student

## EXERCISE 1: Past simple (regular and irregular verbs)

(Duration: 20 minutes)

**Task 1: Complete the text about the history of Belgian chocolate. Use the past simple of the verbs in brackets. (5 minutes)**

Spanish explorers \_\_\_\_\_ (bring) cocoa beans to Belgium in the 17th century. At that time, chocolate \_\_\_\_\_ (be) a luxury and only rich people \_\_\_\_\_ (can) afford it. With the years that \_\_\_\_\_ (change) and many people can eat chocolate now.

Jean Neuhaus is a very important person in the history of Belgian chocolate. He \_\_\_\_\_ (open) a pharmacy in Brussels in 1857. In the pharmacy, he \_\_\_\_\_ (sell) medicine covered with chocolate. Because of this, his grandson Jean Neuhaus Jr. \_\_\_\_\_ (get) the idea to create a praline. Fifty-five years later, he \_\_\_\_\_ (make) the first praline. Praline is a chocolate filled with a soft filling. There are many kinds of pralines.



Source: Food vector created by redgreystock – [www.freepik.com](http://www.freepik.com)

**Task 2: Bart knows a lot about Belgian chocolate and Anna wants to learn more. Complete the conversation between Anna and Bart (10 minutes).**

Anna: Hey! I want to know more about Belgian chocolate. Can you help me?

Bart: Of course! Belgian chocolate is almost 400 years old and is very famous in the world. Ask me anything you want to know.

Anna: Who \_\_\_\_\_ (invent) the first praline?

Bart: Jean Neuhaus Jr. \_\_\_\_\_ (create) the first praline.

Anna: And when \_\_\_\_\_ (do) he \_\_\_\_\_ (create) it?

Bart: In 1912. After that, in 1915 Louise Agostini \_\_\_\_\_ (make) first ballotin.

Ballotin is a specific box to pack praline. In French, ballot means a small package of goods.

Anna: I \_\_\_\_\_ (do/not) \_\_\_\_\_ (know) that! \_\_\_\_\_ (do) Louise also discover how to transport liquid chocolate?

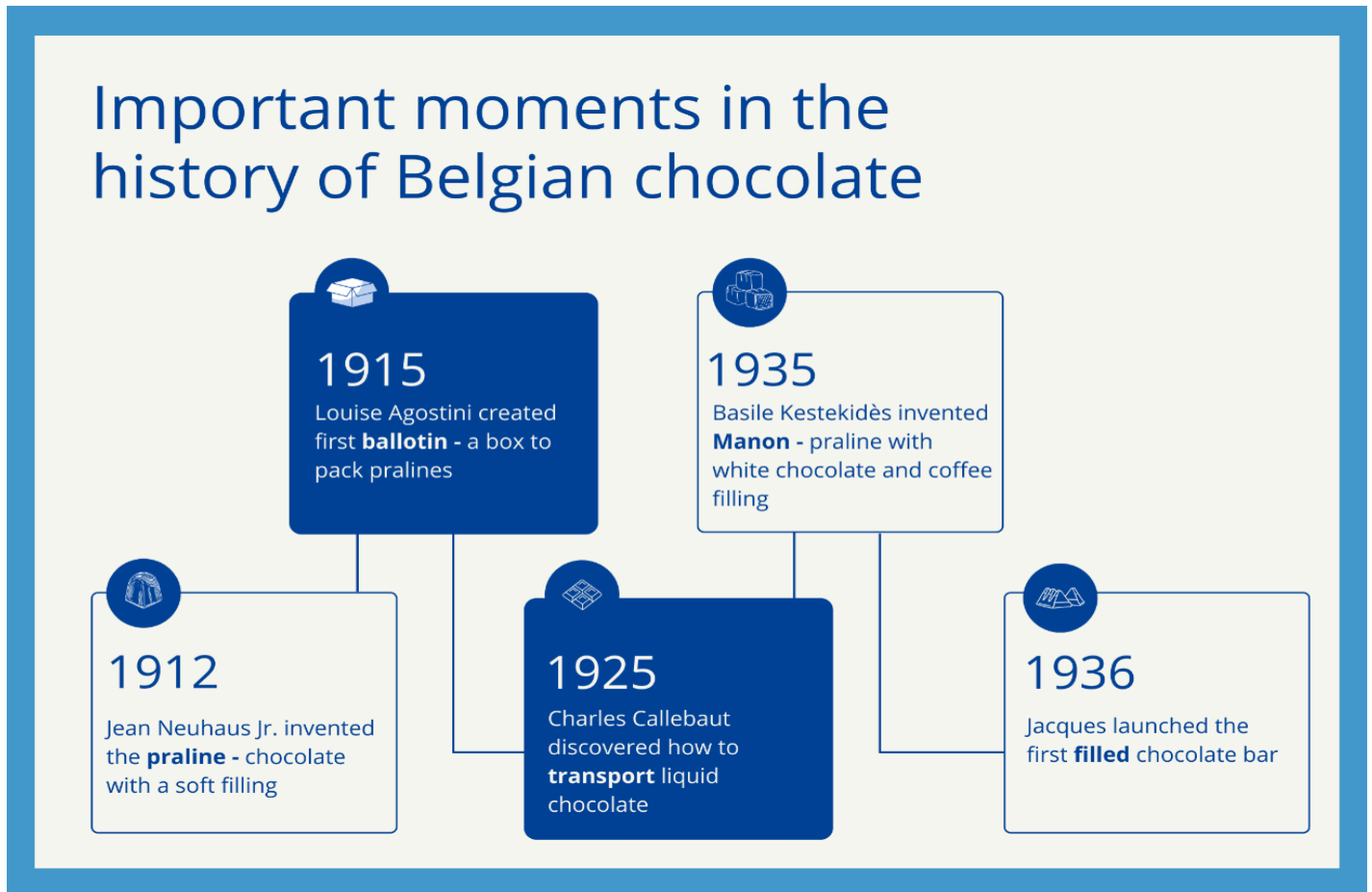
Bart: No, this method \_\_\_\_\_ (be/discover) by Charles Callebaut. Liquid chocolate is transported in special containers.

Anna: So much new information! Thank you for your help!

Bart: You are welcome!

**Task 3:** Look at the timeline in the picture. Go in pairs and use the image to talk about history of Belgian chocolate (5 minutes):

- What is **Manon**? Who invented it?
- What is **ballotin**? When was it created?
- **When** did Jean Neuhaus create the first praline?
- **When** was the first filled chocolate bar launched?

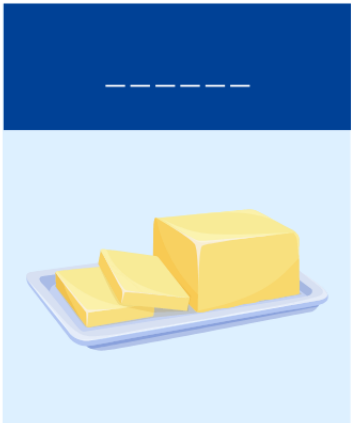
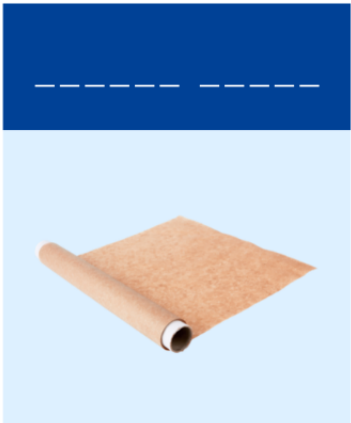
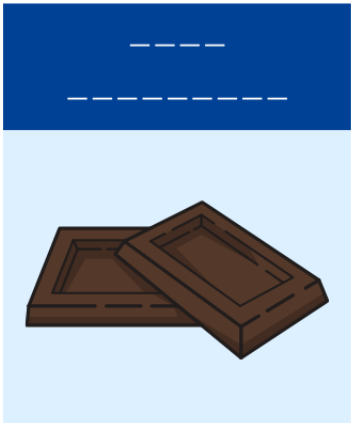
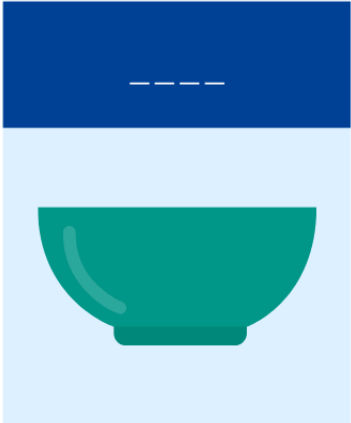
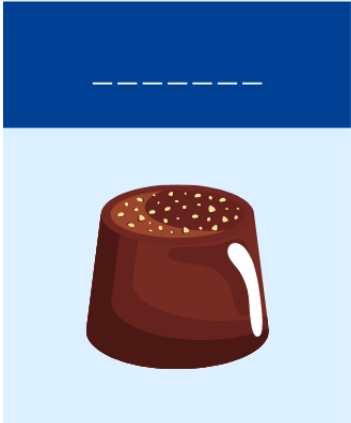


# EXERCISE 2: Belgian pralines

(Duration: 25 minutes)

**Task 1: Match the words with the pictures. (5 minutes)**

**Word bank:** praline, butter, bowl, sugar, dark chocolate, baking paper



**Task 2:** Watch the short video and find out how to make Belgian chocolate praline (10 minutes):

- [How to Make Belgian Chocolate Praline](#)

**Task 3:** Finalise the list of ingredients you saw on the video:

To make Belgian pralines you will need:

- 300g \_\_\_\_\_;
- \_\_\_\_ml of whipping cream;
- 150g \_\_\_\_\_;
- 10ml \_\_\_\_\_

For decoration:

- \_\_\_\_\_g dark chocolate;
- 100g \_\_\_\_\_;
- 80g \_\_\_\_\_;
- 20g \_\_\_\_\_;
- \_\_\_\_\_g cocoa powder



**New vocabulary:**

Ingredient (noun): one of the things from which something is made, one of the foods that are used together to make a particular dish (Oxford Learner's Dictionaries)

**Task 4:** Put the recipe instructions in the correct order. Add the number (1-6) in front of the sentence (5 minutes).

	Put the tray in the fridge to cool and harden
	Firstly, put the chocolate in the microwave until it melts. Then blend whipping cream and add butter.
	Put some baking paper on the tray and make little balls.
	Enjoy your pralines!
	Take them out of the fridge and decorate.
	Add melted chocolate and mix it all together. Then add liquor and stir well.

**Task 5:** Discuss in pairs (5 minutes):

- Have you ever tried praline? If yes, did you like it? If not, would you like to try it?
- What is your favourite dessert? What do you need to make it?
- Do you prefer sweet or salty food? Why?



## ANSWER KEY

### Exercise 1

**Task 1:** Brought, was, could, changed, opened, sold, got, made

**Task 2:** Invented, created, did, made, did not know/didn't know, did, was discovered

### Exercise 2

**Task 1:** Praline, bowl, sugar, dark chocolate, baking paper, butter

**Task 3:** dark chocolate, 80, butter, liquor, 100, white chocolate, nuts, coconut powder, 20

**Task 4:**

4	Put the tray in the fridge to cool and harden
1	Firstly, put the chocolate in the microwave until it melts. Then blend whipping cream and add butter.
3	Put some baking paper on the tray and make little balls.
6	Enjoy your pralines!
5	Take them out of the fridge and decorate.
2	Add melted chocolate and mix it all together. Then add liquor and stir well.