

**Belgian Chocolate - Structure/content of a blended exhibition**

**STEP 1: Plan the theme, set the goals**

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| **Main theme of the exhibition:** | Presentation of the history of Belgian chocolate. The exhibition will cover the most important moments in the history of Belgian chocolate, the variety of chocolate (pralines, truffles), and support critical discussion about the production of chocolate and fair trade practices.  |
| **Educational goals of the exhibition:** | * To develop and expand students’ knowledge about the history of Belgian chocolate
* Enrich student’s vocabulary related to the theme
* To strengthen students’ research, collaborative, digital and presentation skills
* To support and empower students to think critically about the production of chocolate
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**STEP 2: Develop sub-themes**

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| **Sub-sections (3)** | **Sub-themes (2-3)** |
| 1. History of Belgian chocolate
 | How did chocolate come to Belgium?Important people in the history of Belgian chocolate |
| 1. The variety of Belgian chocolate
 | Pralines and trufflesHow to make pralines  |
| 1. Requirements for Belgian chocolate
 | Requirements Fair trade  |

**STEP 3: Create an object list**

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|  | **Name of the object** | **Type** | **Sub-section** | **Creation** |
| **1.** | Interactive presentation – History of Belgian chocolate | Digital | History of Belgian chocolate | Yes |
| **2.** | History of Belgian chocolate - poster | Digital (or tangible)  | History of Belgian chocolate | Yes |
| **3.** | Important figures in the history of Belgian chocolate – short video | Digital | History of Belgian chocolate | Yes |
| **4.** | Real object (praline, truffles, other Belgian chocolate) | Tangible | The variety of Belgian chocolate | No |
| **5.** | Role-play activities (making pralines) | Intangible  | The variety of Belgian chocolate | Yes |
| **6.** | Photo gallery  | Digital (or tangible) | The variety of Belgian chocolate | Yes |
| **7.** | What do you know about Belgian chocolate? – interactive quiz | Digital | Requirements for Belgian chocolate | Yes |
| **8.** | Poster | Digital (or tangible) | Requirements for Belgian chocolate | Yes |
| **9.** | Role-play activities: discussion about fair trade chocolate | Intangible  | Requirements for Belgian chocolate | Yes |
| **10.** | What is fairtrade chocolate? A brief explanation and ethical considerations in chocolate production - Concept or explanatory map | Digital (or tangible) | Requirements for Belgian chocolate | Yes |

**STEP 4: Design your exhibition**

**History of Belgian chocolate**

**3**

**2**

**Start**

**1**

**4**

**The variety of Belgian chocolate**

**5**

**End**

**10**

**9**

**8**

**7**

**6**

**Requirements for Belgian chocolate**

**School exhibition:**

Belgian chocolate

History of Belgian chocolate

The variety of Belgian chocolate

Requirements for Belgian chocolate

**History of Belgian chocolate**

**1. Cocoa beans made history**

**2. A brief history of Belgian chocolate**

**3. Important figures in the history of Belgian chocolate**

**The variety of Belgian chocolate**

**4. Belgian chocolates: Pralines**

**5. How to make a praline?**

**6. Exploring Belgian chocolate**

**Requirements for Belgian chocolate**

**7. What do you know about Belgian chocolate?**

**8. What makes Belgian chocolate Belgian?**

**9. What is fairtrade chocolate**?

**10. Talking Fair Trade**

**Object Grouping, Arranging and Display**

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| **Sub-sections**  | **Object arrangement** | **Object display** |
| 1. | 1. Cocoa beans made history | Interactive presentation (made in Genially, Canva, or PowerPoint)  |
| 2. A brief history of Belgian chocolate | Digital posters created in Canva (or similar) that can be shown on the computer or tablet screen **or** wall poster |
| 3. Important figures in the history of Belgian chocolate | A short video to be shown on the computer screen or projected on an empty wall |
| 2. | 1. Belgian chocolates: Pralines | They can be store-bought or homemade, to be displayed on a table or stand near the photo gallery about the variety of chocolate and the small area where pralines will be made |
| 2. How to make a praline? | One corner of the room to be dedicated to making pralines, the size of the tables and the number of seats depends on the number of participants (if online, there could be a video of a person making pralines and explaining all steps) |
| 3. Exploring Belgian chocolate | Photography exhibition on a wall or in a digital environment (e.g. simply in PowerPoint, or using [VXDesigners tool](https://generator.vxdesigners.eu/) or similar)  |
| 3. | 1. What do you know about Belgian chocolate? | Quiz to be made in Kahoot! (Or similar tool) and projected on the wall |
| 2. What makes Belgian chocolate Belgian? | Digital dashboard (or posters on the wall) about the requirements for Belgian chocolate |
| 3. What is fairtrade chocolate?  | Digital explanatory map or posters on the wall  |
|  | 4. Talking Fair Trade | On a small stage, 4 actors discuss the fairtrade chocolate, the importance of knowing where our food (in this case, chocolate) is coming from and thinking critically about it |

**STEP 5: Develop texts**

**Introduction**

**Exploring Belgian chocolate**

Why is Belgian chocolate so famous? How did cocoa beans come to Belgium? Who made the first praline? Can I make pralines at home? Can any chocolate be called Belgian chocolate? You can find answers to these questions (and many more) in this exhibition!

**Section panels**

Ideally, the panels should have a vertical layout, 70 cm wide and 1.5 meters high. If there are limited resources in creating the exhibition, the panels could simply be made in smaller format. The panels should have short, simple introductory text (max 200 words). Recommended character size is 150pt for title and 72 for the text, but it depends on the space where the exhibition will be. For digital exhibition, the panels can be presented in jpg or png form (these could be created in Canva, for example).

**Panels**

**Introductory panel and section panels**

**Exploring Belgian chocolate**

Why is Belgian chocolate so famous? How did cocoa beans come to Belgium? Who made the first praline? Can I make pralines at home? Can any chocolate be called Belgian chocolate?

You can find answers to these questions (and many more) in this exhibition!

**History of Belgian chocolate**

The first cocoa beans came to Belgium in the 17th century. Back then, Belgium was ruled by the Spanish and explorers brought cocoa from South America to Belgium. At the time, chocolate was considered a luxury. So, how did everyone start eating chocolate? Let’s find out in this section of the exhibition.

**Variety of Belgian chocolate**

The praline is a chocolate filled with a soft filling. The first praline was invented in 1912. Today, there are many kinds of pralines, so everyone can find something for their taste. While pralines are the most famous kind of Belgian chocolate, they are not the only ones. In this part of the exhibition, you will explore more about the invention of praline, variety of Belgian chocolate and how to make some on your own.

**Requirements for Belgian chocolate**

Belgian chocolate contains 100% cocoa butter, and it is made with high-quality cocoa beans. In order for it to be called ‘Belgian chocolate’ the complete process of producing the chocolate must be in Belgium. In 2007, the ‘Belgian Chocolate Code’ was developed. But is the production of chocolate sustainable? Should we think about the origins of cocoa beans? What is fair trade chocolate? You’ll find the answer in this section of the exhibition.

**Labels**

**Exhibit 1 Label**

**Cocoa beans made history**

Belgian chocolate dates to the 17th century and it is famous around the world. In this interactive presentation you can find out more about how it all started and how Belgian chocolate became so well known.

**Exhibit 2 Label**

**A brief history of Belgian chocolate**

Through the posters, you will find key information about Belgian chocolate in one place. Different posters offer different artistic interpretations of the history of Belgian chocolate.

**Exhibit 3 Label**

**A Important figures in the history of Belgian chocolate**

Who got the first license to manufacture chocolate? Who is the inventor of the praline? Who invented Manon praline? Who launched the first filled chocolate bar? The answers to all those questions can be found in this short video about the most important figures in the history of Belgian chocolate.

**Exhibit 4 Label**

**Belgian chocolates: Pralines**

The term ‘praline’ is Belgian in its origin. There are many definitions of pralines, and there are many ways how to make them. But something that they all have in common is that praline is a chocolate with a soft filling. Here you can see an example of a praline.

**Exhibit 5 Label**

**How to make a praline?**

This activity can be the first step you take into becoming a real chocolate maker! There are many different recipes to make pralines (and some are still a well-kept secret!) and they can be filled with different ingredients (almonds, hazelnuts, but even tomato and basil). In this activity, you will learn one possible way of making pralines that you can enjoy in the comfort of your home.

**Exhibit 6 Label**

**Exploring Belgian chocolate**

The photo gallery portrays different pralines that students choose to show. Can you guess the taste of all of them?

**Exhibit 7 Label**

**A What do you know about Belgian chocolate?**

Can any chocolate be called ‘Belgian’? If yes, how? If not, why? What are the requirements for chocolate to be called Belgian chocolate? Who invented the praline? How did they get the idea to create a praline? When was Belgian chocolate regulated by law? How much chocolate is produced in Belgium every year? Which place sells the most Belgian chocolate? Do you think you know all the answers? Join the quiz and find out!

**Exhibit 8 Label**

**A What makes Belgian chocolate Belgian?**

As early as 1884, the Belgian chocolate decree was created, and it serves as a basis for EU chocolate legislation. But what are the requirements for chocolate to be ‘Belgian chocolate’? This poster provides information about the requirements and explains the Belgian Chocolate Code.

**Exhibit 9 Label**

**A What is fair trade chocolate?**

Nowadays, much attention has been paid to fair trade chocolate produced in humane and environmentally friendly circumstances. Why is it important to think and talk about sustainability when enjoying a piece of chocolate? This explanatory map provides the answer to that question.

**Exhibit 10 Label**

**A Talking Fair Trade**

In this short discussion, students will talk about fair trade chocolate and the importance of knowing where our food (in this case, chocolate) is coming from and encourage to think critically about it.

**STEP 6: Construct your exhibition**

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| **Sub-section:** | History of Belgian chocolate |
| **Exhibit number:** | No 1 |
| **Name of the exhibit:** | Cocoa beans made history |
| **Type of exhibit:** | Digital |
| **Preparation time:** | 2 hours |
| **Required students:** | 2 students (in pairs)  |
| **Brief description:** | Interactive presentation made in Genially, Canva or PowerPoint (or similar) to present the history of Belgian chocolate – how cocoa beans came to Belgium, etc. To help, the POEME e-worksheet and e-book can be used.  |
| **Materials and/or tools needed:** | PC with an internet connection, images to illustrate the mentioned concepts. If using Genially or Canva, you will need to create an account (free version) |
| **Dimensions or format or form:**  | Digital format – the presentation should not be too long and contain only key information (10 – 15 slides)  |
| **Step by step construction instructions:** | Step 1: Research the topic of the presentation * Some useful 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/>
	+ Cassiday, L., (2012). The secrets of Belgian chocolate. *Inform*, *23*(5), pp.282-313.
	+ Hunt, D. (November, 30th, 2016) A Brief History Of Belgian Chocolate. Available at: <https://theculturetrip.com/europe/belgium/articles/a-brief-history-of-belgian-chocolate/>
	+ Rivera, R. (February 28th, 2018) 7 facts about Belgian Chocolate. Available at: <https://brussels-express.eu/7-facts-about-belgian-chocolate/>

Step 2: Find the information (both text and images) you want to include in the presentationStep 3 Choose the tool to use Step 4 Create the presentationStep 5 The presentation will be available for visitors of the exhibition to explore on their own |

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| **Sub-section:** | History of Belgian chocolate |
| **Exhibit number:** | No 2 |
| **Name of the exhibit:** | A brief history of Belgian chocolate |
| **Type of exhibit:** | Tangible (or digital) |
| **Preparation time:** | 1-2 hours |
| **Required students:** | 2 – 4 students (the creation could also be organized as small group work and then all posters created could be part of the exhibit. While the information students will find will be similar, their artistic expression will be different) |
| **Brief description:** | Poster to give an overview of the history of Belgian chocolate and created on large paper or in digital format. |
| **Materials and/or tools needed:** | A2 Format paper (or larger), printer, printed images and text, glue. If digital: electronic device, tool to create the poster (e.g. Canva), images and text to add to the poster |
| **Dimensions or format or form:**  | Poster on paper (at least A2 format) or digital format (jpg or png file)  |
| **Step by step construction instructions:** | Step 1: Research the topicStep 2: Decide which information to include Step 3: Find the images to illustrate the information that will be on the posterStep 4 (if tangible): print the materials and glue them on the posterStep 5 (if tangible): put the poster on the wall using tape or similar, or on a magnetic board Step 4 (if digital): combine all text and visual elements on the poster (e.g. Canva) Step 5 (if digital): Save the poster and upload it to the virtual exhibition space (e.g [VXDesigners tool](https://generator.vxdesigners.eu/)) |

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| **Sub-section:** | History of Belgian chocolate |
| **Exhibit number:** | No.3 |
| **Name of the exhibit:** | Important figures in the history of Belgian chocolate |
| **Type of exhibit:** | Digital  |
| **Preparation time:** | 2 hours |
| **Required students:** | 2 students |
| **Brief description:** | A short video about important people in the history of Belgian chocolate |
| **Materials and/or tools needed:** | PC with internet connection, Video creation tool (e.g. Lumen5, but it can also be done in Canva, or PowerPoint)  |
| **Dimensions or format or form:**  | A short video (about 2 minutes), mp4 (or other video formats) |
| **Step by step construction instructions:** | Step 1: Research the topicStep 2: Decide which information to include Step 3: Find the images to illustrate the information that will be presented in the videoStep 4: Find the background music to accompany the videoStep 5: Save the videoStep 6: Upload it on YouTube or directly to the virtual exhibition spaceStep 7 (if in-person): Show the video on a laptop or tablet screen **or** project it on the wall |

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| **Sub-section:** | The variety of Belgian chocolate |
| **Exhibit number:** | No.4  |
| **Name of the exhibit:** | Belgian chocolates: Pralines, truffles, caraques |
| **Type of exhibit:** | Tangible  |
| **Preparation time:** | It depends whether the exhibit will be homemade or store-bought. |
| **Required students:** | Discuss with the students how it would be best to organize the work regarding this exhibit.  |
| **Brief description:** | The pralines that can be store-bought or homemade pralines which will be displayed near the photo gallery about variety of chocolate and the area where pralines will be made |
| **Materials and/or tools needed:** | If pralines will be homemade, they should be prepared in advance. Ingredients needed to make the pralines: dark chocolate, butter, whipping cream, dark chocolate, cocoa powder, white chocolate. The tools needed: bowl, tray, hand mixer, baking paper, fridge, plate. These are taken from this [video recipe](https://www.youtube.com/watch?v=kgf_bN2NRrU) but other recipes may be used. |
| **Dimensions or format or form:**  | Real object (praline, truffle, or other kinds of Belgian chocolate) |
| **Step by step construction instructions:** | Step 1: Find the recipe to use (keep in mind to use a simple recipe)Step 2: Gather all ingredients and toolsStep 3: Prepare the pralinesStep 4: Display the pralines on a plate (or in a bowl) on a table next to the photo gallery about pralines |

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| **Sub-section:** | The variety of Belgian chocolate |
| **Exhibit number:** | No.5 |
| **Name of the exhibit:** | How to make praline?  |
| **Type of exhibit:** | Intangible |
| **Preparation time:** | The mixture for pralines could be made in advance (it takes about 20 minutes to prepare it), the longest part is waiting for the batter to freeze, so in total it takes about 2 hours. |
| **Required students:** | 2-4 students to support the creation of pralines, depending on the participants |
| **Brief description:** | A workshop on how to make pralines. In case of an online exhibition, students could record a video on how to create pralines and share their recipes with online audience.  |
| **Materials and/or tools needed:** | Ingredients needed to make the pralines: dark chocolate, butter, whipping cream, dark chocolate, cocoa powder, white chocolate. The tools needed: bowl, tray, hand mixer, baking paper, fridge, table, and chairs. These are taken from this [video recipe](https://www.youtube.com/watch?v=kgf_bN2NRrU) but other recipes may be used. |
| **Dimensions or format or form:**  | Pralines |
| **Step by step construction instructions:** | Step 1: Find the recipe to use (keep in mind to use a simple recipe)Step 2: Gather all ingredients and toolsStep 3: Prepare space for the role-playing activity – table, chairs (optional), the tools for participants Step 4: Guide the participants through the role-playing activity of making pralinesStep 5 (optional): While making the pralines, encourage the discussion about chocolate production, where the chocolate is coming from, etc. |

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| **Sub-section:** | The variety of Belgian chocolate |
| **Exhibit number:** | No.6 |
| **Name of the exhibit:** | Exploring Belgian chocolate |
| **Type of exhibit:** | Digital (or tangible)  |
| **Preparation time:** | 2 hours |
| **Required students:** | 2-4 students |
| **Brief description:** | Students will conduct short research on different types of Belgian chocolate and find photos to add in the gallery. The photos should be royalty-free so students will also learn about copyright while making their research.  |
| **Materials and/or tools needed:** | Computer with an internet connection, tool to create the gallery (PowerPoint, [VX Designers Tool](https://generator.vxdesigners.eu/), or similar), images to use and text for the explanation of the images. If tangible: paper, printer, tape |
| **Dimensions or format or form:**  | If virtual, the gallery can be done as a PPT presentation, or using an exhibitions tool like the [VX Designers Tool](https://generator.vxdesigners.eu/).If on-site, the photos should be printed on paper in different dimensions (A5, A4, A2) and put together in a cohesive ensemble. |
| **Step by step construction instructions:** | Step 1: Research the topic and find the images to useStep 2 (If virtual): Decide on how to present the photos so that they form a cohesive ensembleStep 2 (if in-person): Print the imagesStep 3 (if virtual): Create the gallery in a digital environmentStep 3 (if in-person): Decide on how to present the photos so that they form a cohesive ensembleStep 4: Write short descriptions for each image that will be usedStep 5 (if in-person): Tape the printed photos and descriptions on the wall or use the magnetic board |

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| **Sub-section:** | Requirements for Belgian chocolate |
| **Exhibit number:** | No.7 |
| **Name of the exhibit:** | What do you know about Belgian chocolate?  |
| **Type of exhibit:** | Digital |
| **Preparation time:** | 1 hour |
| **Required students:** | 2 students |
| **Brief description:** | An interactive quiz about Belgian chocolate (with specific focus on the requirements for Belgian chocolate) created in Kahoot! (or a similar tool) and projected on the wall. |
| **Materials and/or tools needed:** | PC with an internet connection, tool to create quizzes (e.g. Kahoot!), projector, participants should have mobile phones with an internet connection to join the quiz (if there are not enough electronic devices in the class, this can also be completed in small groups, or, the quiz can be projected on the screen and participants can answer by raising their hand, without answering on their devices) |
| **Dimensions or format or form:**  | A quiz containing 8-15 questions |
| **Step by step construction instructions:** | Step 1: Research the topicStep 2: Decide which tool to useStep 3: Formulate the questions and create the quizStep 4 (if in-person): Project the quiz and guide the participants through the questionsStep 5 (optional): After the quiz, ask the participants for their feedback, if they found out something new, something surprising, or if they want to discuss something that was in the quiz |

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| **Sub-section:** | Requirements for Belgian chocolate |
| **Exhibit number:** | No.8 |
| **Name of the exhibit:** | What makes Belgian chocolate Belgian?  |
| **Type of exhibit:** | Digital (or tangible) |
| **Preparation time:** | 1-2 hours |
| **Required students:** | 2 students |
| **Brief description:** | Poster with the information about the requirements for Belgian chocolate (e.g referencing the [Belgian Chocolate Code](http://www.choprabisco.be/engels/documents/BelgianChocolateCodeEN030507DEF.pdf) or [Belgian chocolate decree](https://treatwell.caobisco.eu/belgian-chocolate-decree-of-1884-was-basis-for-eu-chocolate-legislation/#:~:text=Contact%20Us-,Belgian%20chocolate%20decree%20of%201884%20was%20the%20basis%20for%20EU,to%20obtain%20the%20denomination%20%C2%AB%20chocolate%20%C2%BB))  |
| **Materials and/or tools needed:** | A2 paper (or larger), printed images and text, glue. If digital: tool to create the poster (e.g. Canva), images and text to add to the poster, electronic device |
| **Dimensions or format or form:**  | Poster on paper (at least A2 format) or digital format (jpg or png file)  |
| **Step by step construction instructions:** | Step 1: Research the topicStep 2: Decide which information to include Step 3: Find the images to illustrate the information that will be on the posterStep 4 (if tangible): print the materials and glue them on the posterStep 5 (if tangible): put the poster on the wall using tape or similar, or on a magnetic board Step 4 (if digital): combine all text and visual elements on the poster (e.g. Canva) Step 5 (if digital): Save the poster and upload it to the virtual exhibition space |

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| **Sub-section:** | Requirements for Belgian chocolate |
| **Exhibit number:** | No.9 |
| **Name of the exhibit:** | What is fairtrade chocolate?  |
| **Type of exhibit:** | Digital (or tangible) |
| **Preparation time:** | 2 hours |
| **Required students:** | 2 students  |
| **Brief description:** | Concept or explanatory map explaining what is fair trade chocolate, the ethical considerations in chocolate production (on a level that is appropriate for students’ age and knowledge) |
| **Materials and/or tools needed:** | PC with an internet connection, tool to create the concept or explanatory map (e.g. Creately, Canva, PowerPoint), paper, glue |
| **Dimensions or format or form:**  | Concept map made digitally or on paper |
| **Step by step construction instructions:** | Step 1: Research the topic of the presentation Step 2: Find the information (both text and images) you want to include in the concept or explanatory mapStep 3 (if digital): Choose the tool to use Step 3 (if tangible): Print the images and the text, create the concept or explanatory map on the paper (A2 format)Step 4 (if digital): Create the concept or explanatory map and upload it to the virtual exhibition spaceStep 4 (if tangible): Present the concept map in the exhibition space (it can be on the wall or the board. |

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| **Sub-section:** | Requirements for Belgian chocolate |
| **Exhibit number:** | No. 10 |
| **Name of the exhibit:** | Talking Fair Trade |
| **Type of exhibit:** | Intangible |
| **Preparation time:** | 3 hours |
| **Required students:** | 2-4 students |
| **Brief description:** | On a small stage, 4 actors discuss fair trade chocolate, the importance of knowing where our food (in this case, chocolate) is coming from and thinking critically about it. Discussion can be organized in the form of a panel. |
| **Materials and/or tools needed:** | PC with an internet connection, paper for notes, chairs for the panel discussion. If digital: video creation tool |
| **Dimensions or format or form:**  | Role-playing activities: discussion, on a small stage in the exhibition space. If virtual, the discussion can be recorded and presented as a short video.  |
| **Step by step construction instructions:** | Step 1: Divide the roles and the topics each actor will talk aboutStep 2: Research the topicStep 3: Prepare the points for discussionStep 4: Prepare the questions to guide the discussion and prepare the speechesStep 5: Discuss in front of the audienceStep 6 (optional): Include the audience in the discussion Step 5 (if digital): Record the discussion Step 6 (if digital): Create a videoStep 7 (if digital): Upload the video to the virtual exhibition space  |