

Name _____

The Sweet Story of How Chocolate is Made

Open-Ended Response Questions

1. Explain the role of fermentation and drying in the early stages of chocolate production.
2. Discuss the different types of chocolate (milk, dark, white) and their distinct characteristics.
3. How might chocolate making be considered both a science and an art?
4. Imagine you are a chocolate maker. Describe the creative process of experimenting with flavors and ingredients to develop a unique chocolate product.

