

Name \_\_\_\_\_

## The Sweet Story of How Chocolate is Made

### Open-Ended Response Answer Key

1. Fermentation and drying are crucial in chocolate production. Fermentation helps develop the beans' flavor by breaking down their natural bitterness and acidity. Drying ensures that the beans have the right moisture content for further processing, preserving their quality.
2. Milk chocolate is characterized by its creamy taste, thanks to the addition of milk solids and milk fat. Dark chocolate is rich and slightly bitter, containing a higher percentage of cocoa mass and less sugar. White chocolate is sweet and creamy, with a pronounced cocoa butter flavor but no cocoa solids.
3. Chocolate making is a science because it involves precise temperatures and techniques. It's an art because it allows for creativity in flavor combinations, mold designs, and decorating chocolates.
4. As a chocolate maker, I would experiment with different ingredients like nuts, fruits, spices, or even exotic flavors like lavender or chili to create unique chocolate products. The creative process would involve tasting, testing, and refining recipes until I find the perfect balance of flavors and textures that set my chocolates apart.

