

Knowledge Organiser for Leopards Class (Autumn Term 2022)



Does chocolate grow on trees? Global Goal: 8.

Outcome	Key Knowledge	Key Questions/Subject Specific Diagrams	What should we be able to do?
To write a shape poem about sweets/ chocolate.	Adjectives Short sentences Handwriting Spelling exception words/ phonics.	Why doesn't chocolate grow in the UK? 2 Selecting good cocoa beans 3 Roasting and Winnowing	English- talk to people about where chocolate comes from, fair trade and talk about the taste descriptively. History- Know about significant people linked to chocolate- J S Fry. Thinking about changes in how chocolate is made and links with Fair Trade.
Information leaflet about where chocolate comes from.	Title and headings Proper nouns Audience Planning Facts: Knowledge of important information that we MUST include.	1 Fermentation and Drying 6 Tempering 7 Moulding 6 Tempering Cocoa powder Pressing Cocoa butter 4 Grinding	Geography- Know where chocolate comes from and how the conditions in that location help cacao beans to grow. PHSE- Know about fair trade and link to fairness and sharing and equality. Art- Practise drawing skills to produce enticing packaging Maths- know about money and working out small amounts of change.
Write persuasively to encourage people to come to our shop.	Write for an audience Write simple sentences from a viewpoint Uses appropriate tense. Can organise ideas Express own opinions appropriately Conjunctions	5 Refining and Conching	DT- Design packaging that will make people want to buy our products. Choose fair trade ingredients. Make chocolate lollies safely and hygienically following instructions.
Chocolate pop up shop	Hygiene in food preparation Attractive presentation- how to decorate and wrap Make and present final product Money/ change		

What words should we be able to use and understand?

Moulding	Liquid melted chocolate is placed inside a shape to cool. Once cool it hardens and becomes the shape of the mould.	
Fair Trade	Fair trade is a way of buying and selling products that allows the farmers to be paid a fair price for their produce, and have a	
	better place to work.	
Nibs	The chocolatey part needed to make chocolate that is inside the bean.	
Machete	Sharp, long knife used to cut down cacao pods.	
Cacao pods	Grow on trees in hot countries. They're the shape of a rugby ball. The contain Cacao beans.	

Cacao beans	Grow inside the cacao pod. Very bitter to taste.	
plantation	An area that is covered with trees planted for a specific reason such as a cacao tree plantation.	