

Bean to Bar

Key People



Joseph Storrs Fry – 1769 – 1835
A chocolate and confectionary manufacturer and member of the Fry family from *Bristol*.



John Cadbury - 1801 – 1889
Founder of the Cadbury chocolate business based in *Birmingham*.



Daniel Peter – 1836 – 1919
First person to make milk chocolate in 1875 by adding milk powder, in Switzerland.

Key Vocabulary:



chocolate



cacao



cocoa



invent



manufacture

1st

founder



produce



confectionary



grind



mould



product



affordable



expensive



factory



market



plantation



harvest



Fair



Trade



packaging



logo

Key Dates in Chronological Order:

1657

The first chocolate house was opened in London. Cacao was an expensive import only those with money could afford. In France, chocolate could be drunk only by the royal family!

1789

During the Industrial Revolution, the steam engine was invented, which made it possible to grind cacao and produce large amounts of chocolate cheaply and quickly.

1861

Introduction of the first mass marketed boxes of chocolates by the Cadbury brothers, England.

1894

Milton S. Hershey built a chocolate factory and started to produce milk chocolate using modern, mass-production techniques that made the product more affordable to all.

1765

Chocolate was introduced to the United States when Irish chocolate maker John Hanan and Dr. James Baker built the first American chocolate mill.

1830

'Eating Chocolate', the first real, moulded chocolate bar, is produced by J.S Fry and Sons of England.

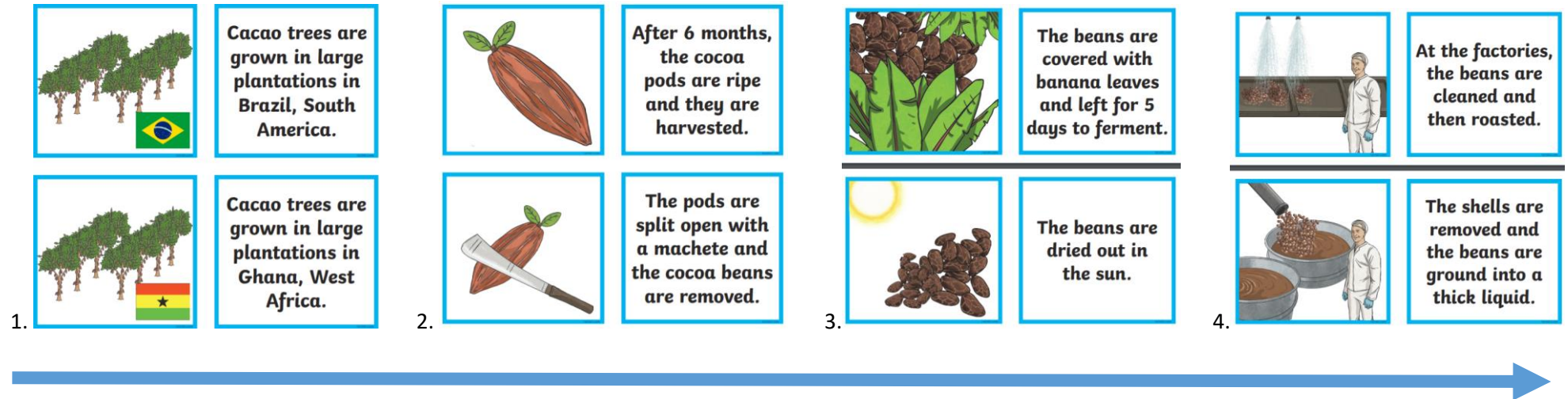
1875

After eight years of experimentation, Daniel Peter from Switzerland puts the first milk chocolate on the market.

1941-45

The American military decided to include three chocolate bars, in a soldier's "D-Ration," to sustain and nourish the men. The chocolate is still a standard issue in the military.

How chocolate is made:



Fun Facts:

It takes about 200 cocoa beans to make 1kg of chocolate and each cocoa tree produces about 2500 beans.

Cocoa trees are very delicate. Cocoa farmers often lose about 30 per cent of the cocoa beans in their crop each year.

Cocoa trees can live for 200 years but usually only produce beans that can be used to make chocolate for 25 years of their lives.

The smell of chocolate increases theta brain waves. This triggers relaxation.

A study carried out at the Columbia University Medical Centre suggests that chocolate can improve your memory.

Links to Prior Learning

1853 – 1856 – The Crimean War – Florence Nightingale – occurred around the same time chocolate was starting to become big in Britain.

1903 – The Wright Brothers have their first successful flight. Improvement in travel allowed for cacao to travel overseas.

Suffrage began – 1903. 1918 women over 30 can vote in the UK. 1928 – women over the age of 21 can vote in the UK – links to the amount of men involved in the industry at the time.

1912 – Robert Scott's expedition to Antarctica – Fry's chocolate was supplied for the expedition!

Sir Captain Tom Moore – 1920 – 2021 – the history of the past 100 years and how chocolate had changed over the last century.