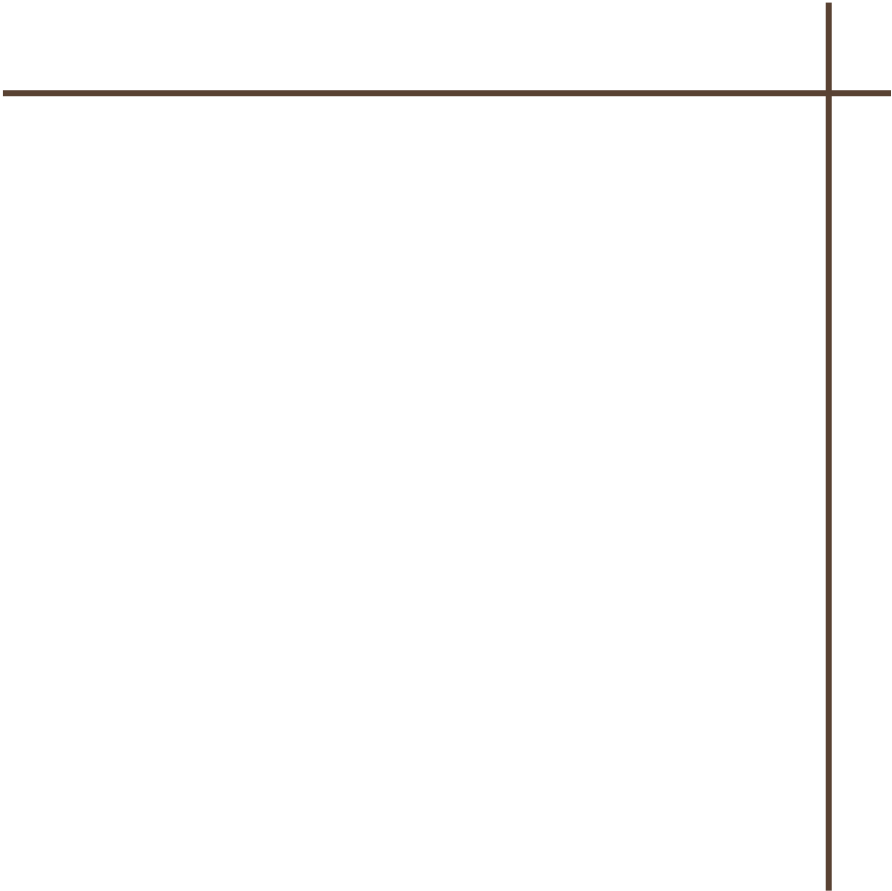
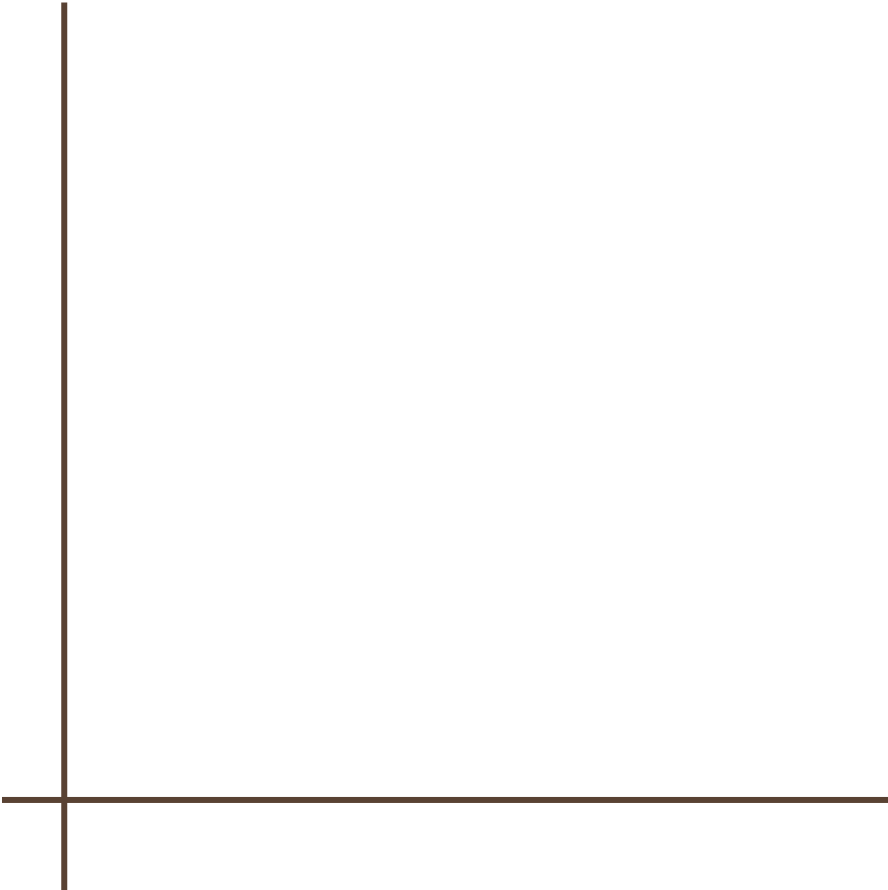




EDUCATION PROGRAM

SCHOLAR YEAR 2024 – 2025

MUSEU DE LA XOCOLATA DE BARCELONA®



EARLY CHILDHOOD EDUCATION



CHOCOLATE ARTISTS

Description

This workshop aimed at the initial cycle invites you to understand and know the first steps of the pastry trade. It begins with a theoretical part where a brief explanation is made about cocoa through different sensory elements. Then, in the practical part of the workshop, the children used various pastry techniques (the mould and the pastry bag) to make their small chocolate creations.

Pedagogical information:

• Curricular competencies

Axis 2. Specific Competition 2:

Express oneself in an understandable, personal and creative way through different languages, exploring the possibilities and their enjoyment to respond to different communicative contexts.

Axis 4. Specific competency 4.

To progressively appreciate the nearby social cultural environment and its diversity, showing interest and respect for coexistence.

Logistics information

- **Age:** 3 - 6 years
- **Duration:** 1 hour
- **Price:** 9,5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at
@museuxocolata.cat)



THE MYSTERIES OF CHOCOLATE

Description

The mysteries of chocolate is the dynamic visit adapted to children's cycle. We will enter the magical world of chocolate discovering the different secrets that the museum hides. Together we will investigate the most basic concepts about the history of chocolate, the manufacturing process and the field of pastry in a dynamic and fun way.

Pedagogical information

• Curricular competencies

Axis 3. Specific Competition 2:
Develop, progressively, different forms of reasoning and procedures of scientific thought, through observation and manipulation, to begin in the interpretation of the environment and respond creatively to the different challenges and situations.

Axis 4. Specific Competition 2:
To progressively appreciate the nearby cultural social environment and its diversity, showing interest and respect for living together.

Logistics information

- **Age:** 3 - 6 years
- **Duration:** 1 hour
- **Price:** 9,5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at
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PRIMARY EDUCATION



CHOCOLATE ARTISTS

Description

This workshop aimed at the initial cycle invites you to understand and know the first steps of the pastry trade. It begins with a theoretical part where a brief explanation is made about cocoa through different sensory elements. Then, in the practical part of the workshop, the children used various pastry techniques (the mould and the pastry bag) to make their small chocolate creations.

IPedagogical Information

- **Area :** Artistic education
- **Curricular competencies:**

Specific Competition 3

Represent ideas, forms and emotions, using the languages, techniques and means of the field, through analytical and creative processes, to develop imagination, communication and self-confidence.

Specific Competition 5

Exploring techniques, means and resources of artistic languages, through experimentation and research, with perseverance and understanding error as an opportunity to learn, to apply them in the design and realization of an artistic project.

Logistics information

- **Age:** 6 - 12 years
- **Duration:** 1 hour
- **Price:** 9,5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at @museuxocolata.cat)



COCOA DISCOVERERS

Description

The museum becomes the setting for a dynamic discovery cooperative in which the guiding thread is the history of chocolate, its manufacture and the field of pastry. The second part is a game of questions to finish reaching the knowledge acquired in the museum and as a closing we will make a mural for the school made of cocoa.

Pedagogical information

- **Area:** History and Science
- **Curricular competencies**

Specific Competition 5

Analyze the characteristics of different elements or systems of the cultural environment, identifying their organization and properties in order to recognize the value of cultural heritage and undertake actions for responsible use, conservation and improvement.

Specific Competition 7

Observe, detect, understand and interpret changes and continuities of the cultural environment, to explain and assess the relationships between different elements and events that allow us to understand the present and imagine possible futures.

Logistics information

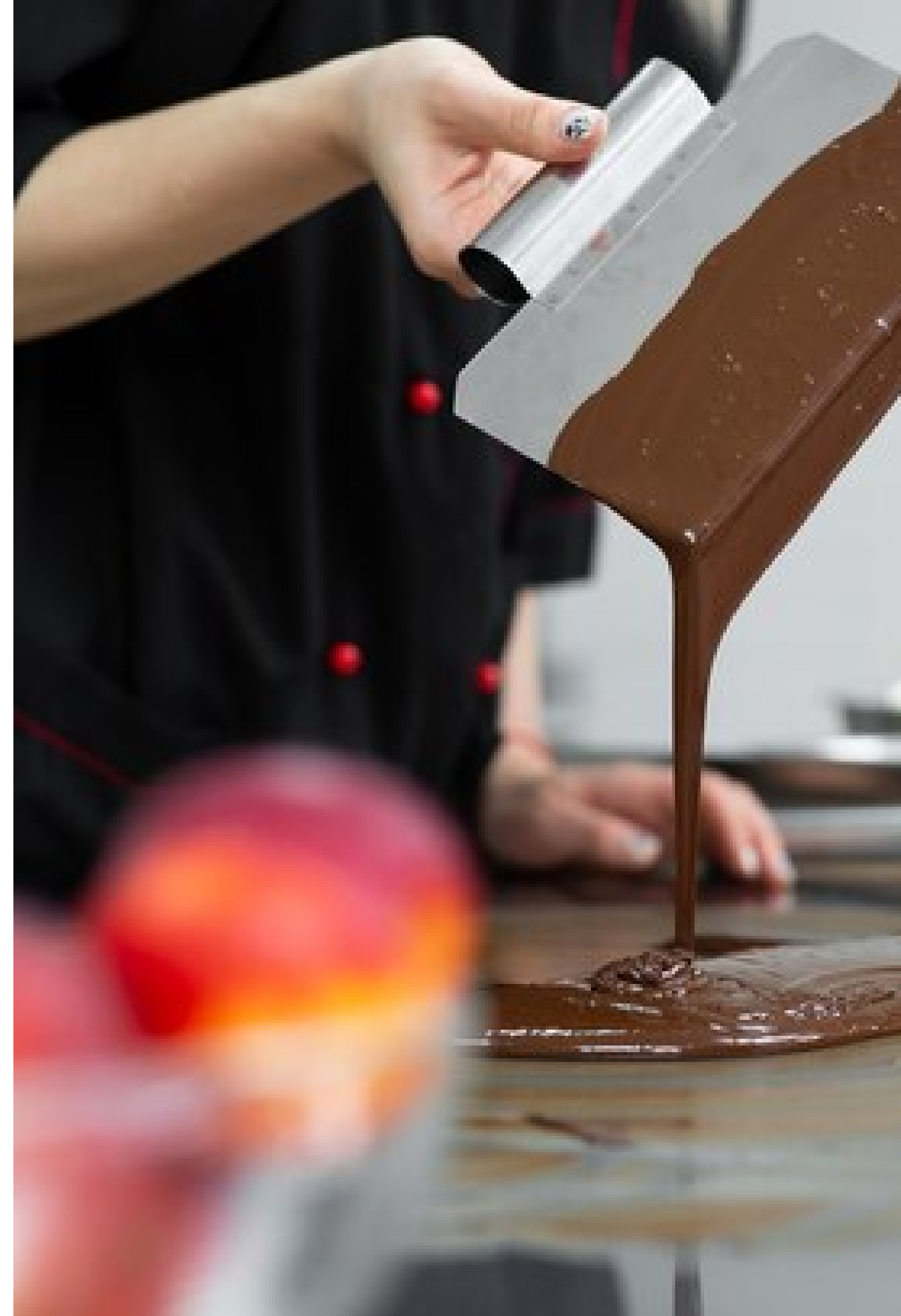
- **Age:** 8 - 12 years
- **Duration:** 2 hours
- **Price:** 12,5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at

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MIDDLE SCHOOL



CIENCE AND CHOCOLATE

Description

This workshop delves into the chemical field of chocolate. The first theoretical part is an introductory explanation about the states of matter and their changes of state to then delve into the crystallization of chocolate. The second part puts theory into practice through the pastry technique of manual temperation. As a closing we will see the results of their crystallized chocolate samples.

Pedagogical Information

- **Area:** Physics and Chemistry.
- **Curricular competencies**

Specific Competition 1

Interpret phenomena of nature, predicting and arguing their behaviour based on models, laws and theories typical of physics and chemistry to appropriate concepts and processes typical of science.

Specific Competition 3

Generate, interpret and validate data and information in different formats and sources, using the specific scientific language of physics and chemistry appropriately and using laboratory material responsibly and safely.

Logistics information

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 9,5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at @museuxocolata.cat)



XOCOLATL: COCOA, MAYANS AND AZTECS

Description

Through the history of chocolate we will delve into great themes such as the pre-Columbian era, the process of colonization, the introduction and expansion of chocolate in Europe and the cultural changes that it entailed. In the practical part of the workshop we recreate the original recipe of Maya chocolate and the current recipe.

Pedagogical information

- **Area:** Science, History and Geography
- **Competencias curriculaes:**

Competencia específica 1

Buscar y tratar información que permita interpretar el presente y el pasado, aplicando los procedimientos de la investigación histórica y geográfica a partir del análisis crítico de datos procedentes de fuentes analógicas y digitales, para transformarlo en conocimiento y comunicarlo a través de diferentes formatos.

Competencia específica 3

Generar, interpretar y validar datos e información en diferentes formatos y fuentes, usando de manera aviniendo el lenguaje científico específico de la física y la química y usar de manera responsable y segura el material de laboratorio.

Logistics information

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 12,5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at @museuxocolata.cat)



LOLLIPOPS

Description

This workshop invites us to do a first tasting of the craft of pastry maker. It begins with a theoretical part where a brief explanation is made about cocoa and its history through different sensory elements. In the practical part, they will learn to use the pastry bag technique to make their own chocolate pillows.

Pedagogical information:

- **Area:** Artistic education
- **Curricular competencies**

pecific Competition 3

Represent ideas, forms and emotions, using the languages, techniques and means of the field, through analytical and creative processes, to develop imagination, communication and self-confidence.

Specific Competition 5

Exploring techniques, means and resources of artistic languages, through experimentation and research, with perseverance and understanding error as an opportunity to learn, to apply them in the design and realization of an artistic project.

Logistics information

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 15€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at @museuxocolata.cat)



HIGH SCHOOL AND PROFESSIONAL DEGREES



XOCOLATING

Description

Xocolating is the most complete pastry workshop. In it they learn to use the pastry technique of the mold making a creation of a chocolate tablet, the technique of the pastry bag making a set of pirouettes and the elaboration of chocolate rock chocolates.

Pedagogical information

- **Area:** Artistic Education.
- **Curricular competences:**

Competition 7

Carry out three-dimensional works, discovering them as a critical and diverse means of communication, to stimulate aesthetic and expressive sense and complement training and personal growth.

Competition 8

Acquire mastery, agility and skill in the use of the means of expression of three-dimensional language, knowing the most common techniques and materials and discovering their expressive possibilities, to establish an enriching dialogue within a global and sustainable context.

Logistics information

- **Age:** +16 years
- **Duration:** 90 minutes
- **Price:** 22€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at

@museuxocolata.cat)



TASTING FOR THE 4 CONTINENTS OF CHOCOLATE

Description

This tasting begins with a more theoretical part where we work in the history of chocolate. Through it we explain great issues such as the pre-Columbian era, the era of colonization, cultural and food changes in Europe after colonization and the industrial revolution. The workshop ends with a tasting focused on making a journey through the 4 continents where cocoa is cultivated linked to the theory explained above.

IPedagogical information

- **Area:** History.
- **Curricular competencies:**

Competence 3

Identify national, cultural and linguistic plurality to respect the feelings of belonging, the existence of multiple identities and develop empathy and respect as the basis of coexistence in a democratic society.

Competition 8

Acquire mastery, agility and skill in the use of the means of expression of three-dimensional language, knowing the most common techniques and materials and discovering their expressive possibilities, to establish an enriching dialogue within a global and sustainable context

Logistics information

- **Age:** +16 years
- **Duration:** 60 minutes
- **Price:** 12'5€ per student
- **Alergens:** Gluten and lactose

(For more information, please contact us at

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BOOKING CONDITIONS

Information about groups:

- Minimum participation 15 and maximum 25.
- In case of exceeding the limit, two sessions will have to be in held.

Bookings and changes policy:

- It is essential to confirm the reservation by making a payment and signal of 50% of the total amount.
 1. The following data must appear on the transfer:
 - Booking number: x/xxxx
 - School or High School name.
 2. You must send us an email with the payment receipt:
(reserves@museuxocolata.cat).
- Until 48 hours before the day of the activity you can confirm the final number of children who will come to the museum, and the rest of the amount must be paid (sending us the payment receipt).
- In case that the same day of the activity does not all of the childrens, will not be returned.
- You can request invoices at: reserves@museuxocolata.cat

**MUSEU DE LA
XOCOLATA DE
BARCELONA®**