

EDUCATIONAL PROGRAM

2026-2027 SCHOOL YEAR

MUSEU DE LA XOCOLATA DE BARCELONA®

ACTIVITIES

PRESCHOOL EDUCATION

Preschool education

CHOCOLATE ARTISTS



DESCRIPTION

This workshop, aimed at preschool education, offers a first introduction to the profession of pastry chef. It begins with a theoretical part in which a brief explanation of cocoa is given through different sensory elements. Then, in the practical part of the workshop, children use different pastry techniques (moulds and piping bag) to create their own small chocolate creations.

INFORMATION

- **Age:** 3 - 6 years
- **Duration:** 1 hour
- **Price:** 9,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES:

Axis 2. Specific Competence 2:

To express oneself in a clear, personal, and creative way through different forms of language, exploring their possibilities and enjoying them, in order to respond to different communicative contexts.

Axis 4. Specific Competence 2:

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

* You can include a guided tour for an additional €5 per student

Preschool education

LITTLE DISCOVERERS

INFORMATION

- **Age:** 3 - 6 years
- **Duration:** 1 hour
- **Price:** 9€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

This workshop, aimed at preschool education, invites children to discover the world of cocoa through the senses and artistic experimentation. The session begins with an experiential part in which the children observe, smell, and touch different elements related to cocoa to learn about its origin and characteristics. In the practical part, they experiment with cocoa to create a collective artistic composition using brushes, sponges, and their own hands, discovering textures, shapes, and strokes while developing creativity and artistic expression.

CURRICULAR COMPETENCES

Axis 2. Specific Competence 2:

To express oneself in a clear, personal, and creative way through different forms of language, exploring their possibilities and enjoying them, in order to respond to different communicative contexts.

Axis 4. Specific Competence 2:

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



ACTIVITIES

PRIMARY SCHOOL

Primary school

CHOCOLATE ARTISTS



DESCRIPTION

This workshop, aimed at primary education, offers a first introduction to the profession of pastry chef. It begins with a theoretical part in which a brief explanation of cocoa is given through different sensory elements. Then, in the practical part of the workshop, children use different pastry techniques (moulds and piping bag) to create their own small chocolate creations.

INFORMATION

- **Age:** 6 - 12 years
- **Duration:** 1 hour
- **Price:** 9,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA: ART EDUCATION

Specific Competence 3:

To represent ideas, forms, and emotions using the languages, techniques, and media specific to the field, through analytical and creative processes, in order to develop imagination, communication, and self-confidence.

Specific Competence 5:

To explore techniques, media, and resources of the artistic languages through experimentation and research, with perseverance and understanding mistakes as opportunities to learn, in order to apply them in the design and creation of an artistic project.

* You can include a guided tour for an additional €5 per student

Primary school

INFORMATION

- **Age:** 6 - 12 years
- **Duration:** 2 hours
- **Price:** 10,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

ÀREA: HISTORY AND SCIENCE

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.

DESCRIPTION

In this workshop, aimed at primary education, the museum becomes the setting for a cooperative discovery activity in which the guiding theme is the history of chocolate, its production, and the world of pastry. Afterwards, they experiment with cocoa to create a collective artistic composition in which they put into practice everything they have learned about the fascinating world of chocolate.

COCOA DISCOVERERS



INFORMATION

- **Age:** 8 - 12 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA: SCIENCE, HISTORY AND GEOGRAPHY

Specific Competence 1

To search for and process information that allows the interpretation of the present and the past, applying the procedures of historical and geographical research based on the critical analysis of data from analog and digital sources, in order to transform it into knowledge and communicate it through different formats.

Specific Competence 3

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

DESCRIPTION

Practical workshop aimed at primary education in which students will recreate the original recipe for chocolate used by the Mayans and Aztecs and compare it with the current recipe, identifying differences in ingredients, flavour, and preparation. At the same time, they will discover how chocolate was introduced and spread across Europe, as well as the cultural and social changes that this food brought about.

Primary school

THE FIRST CHOCOLATE: A POTION OF THE MAYANS AND AZTECS



* You can include a guided tour for an additional €5 per student

Primary School

MODERNISM AND CHOCOLATE

INFORMATION

- **Age:** 6- 12 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at primary education in which students will discover that Modernism can also be learned through chocolate. After learning about the main characteristics of this artistic movement, they will experiment with the trencadís technique using chocolates of different colours to create their own artwork inspired by this artistic movement.

CURRICULAR COMPETENCES

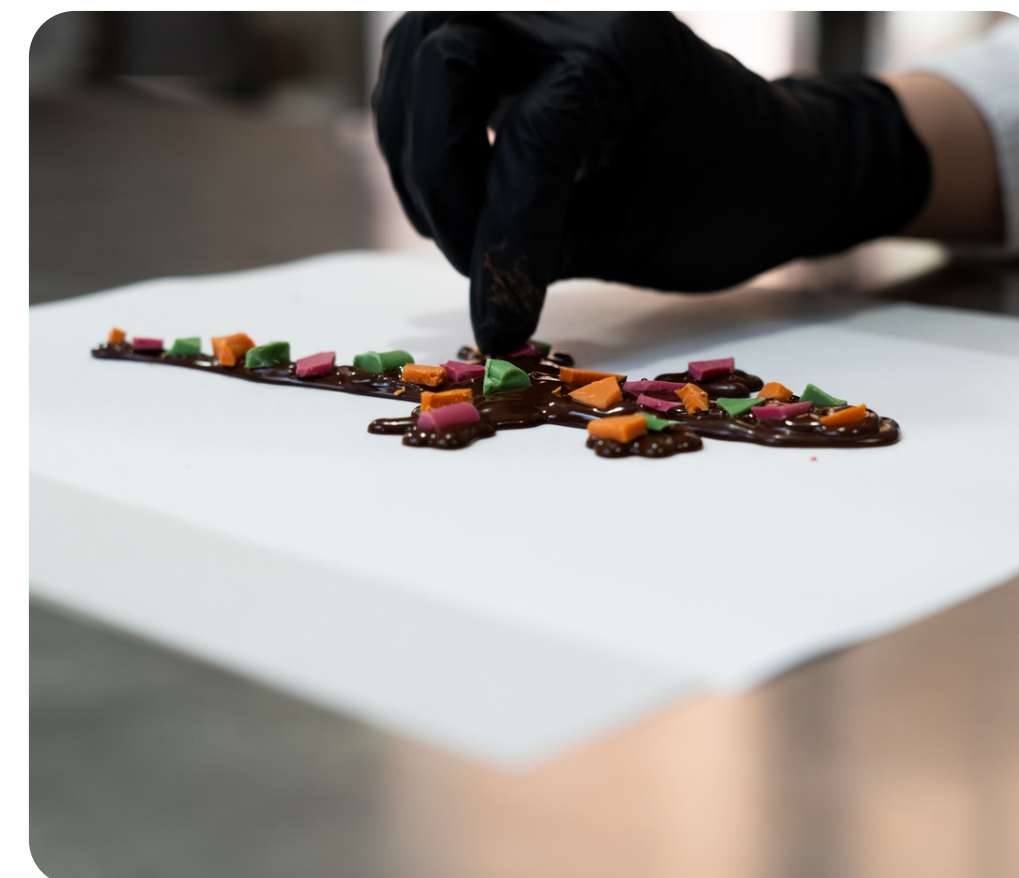
AREA: ART EDUCATION

Specific Competence 3:

To represent ideas, forms, and emotions using the languages, techniques, and media specific to the field, through analytical and creative processes, in order to develop imagination, communication, and self-confidence.

Specific Competence 5:

To explore techniques, media, and resources of the artistic languages through experimentation and research, with perseverance and understanding mistakes as opportunities to learn, in order to apply them in the design and creation of an artistic project.



* You can include a guided tour for an additional €5 per student

Primary School

SCIENCE AND CHOCOLATE

INFORMATION

- **Age:** 10 - 12 years
- **Duration:** 1 hour
- **Price:** 10€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at primary education, specifically upper primary levels, in which students will explore the chemical aspects of chocolate. In the first part, the states of matter and their changes are explained in order to understand how chocolate crystallization occurs. Next, this knowledge is put into practice through the manual tempering technique of chocolate, typical of pastry making. Finally, the results obtained from the samples of crystallized chocolate are analyzed.

CURRICULAR COMPETENCES

AREA PHYSICS AND CHEMISTRY

Specific Competence 1

Interpret natural phenomena by predicting and explaining their behaviour using models, laws and theories from physics and chemistry in order to appropriate scientific concepts and processes.

Specific Competence 3

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



* You can include a guided tour for an additional €5 per student

ACTIVITIES

MIDDLE SCHOOL EDUCATION

Middle school

CHOCOLATE TECHNIQUES



DESCRIPTION

Workshop aimed at middle school students that offers a first introduction to the pastry profession, combining theory and practice. First, students are introduced to cocoa, its origins and historical development, as well as its role in contemporary pastry-making. Then, in the practical part, students work with basic chocolate-making techniques such as moulding and piping bags to create their own chocolate pieces.

INFORMATION

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 10€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA ARTS

Specific Competence 3

To represent ideas, forms, and emotions using the languages, techniques, and media specific to the field, through analytical and creative processes, in order to develop imagination, communication, and self-confidence.

Specific Competence 5

To explore techniques, media, and resources of artistic languages through experimentation and research, with perseverance and by understanding error as an opportunity to learn, in order to apply them in the design and realization of an artistic project.

* You can include a guided tour for an additional €5 per student

Middle school

THE FIRST CHOCOLATE: A POTION OF MAYANS AND AZTECS

INFORMATION

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at middle school students in which they will recreate the original chocolate recipe of the Mayans and Aztecs and compare it with the modern recipe, identifying differences in ingredients, flavour, and preparation methods. At the same time, they will discover how chocolate was introduced to and spread across Europe, as well as the cultural and social changes that this food brought about.

CURRICULAR COMPETENCES

AREA HISTORY AND GEOGRAPHY

Specific Competence 1

To search for and process information that allows the interpretation of the present and the past, applying historical and geographical research procedures based on the critical analysis of data from analog and digital sources, in order to transform it into knowledge and communicate it through different formats.

Specific Competence 3

To generate, interpret, and validate data and information in different formats and from different sources, appropriately using the specific scientific language of physics and chemistry, and using laboratory materials responsibly and safely.



* You can include a guided tour for an additional €5 per student

Middle school

LOLLIPOPS



DESCRIPTION

Workshop aimed at middle school students that offers a first introduction to the pastry profession, combining theory and practice. First, cocoa is introduced, including its origins and historical development, as well as its role in contemporary pastry-making. Next, in the practical part, students learn how to use piping bag techniques to create their own chocolate lollipops.

INFORMATION

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

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA ARTS

Specific Competence 3

To represent ideas, forms, and emotions using the languages, techniques, and media specific to the field, through analytical and creative processes, in order to develop imagination, communication, and self-confidence.

Specific Competence 5

To explore techniques, media, and resources of artistic languages through experimentation and research, with perseverance and by understanding error as an opportunity to learn, in order to apply them in the design and realization of an artistic project.

* You can include a guided tour for an additional €5 per student

Middle school

MODERNISM AND CHOCOLATE

INFORMATION

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at middle school in which students will discover that Modernism can also be explored through chocolate. After learning about the main characteristics of this artistic movement, they will experiment with the “*trencadís*” technique using chocolates of different colours to create their own artwork inspired by this artistic movement.

CURRICULAR COMPETENCES

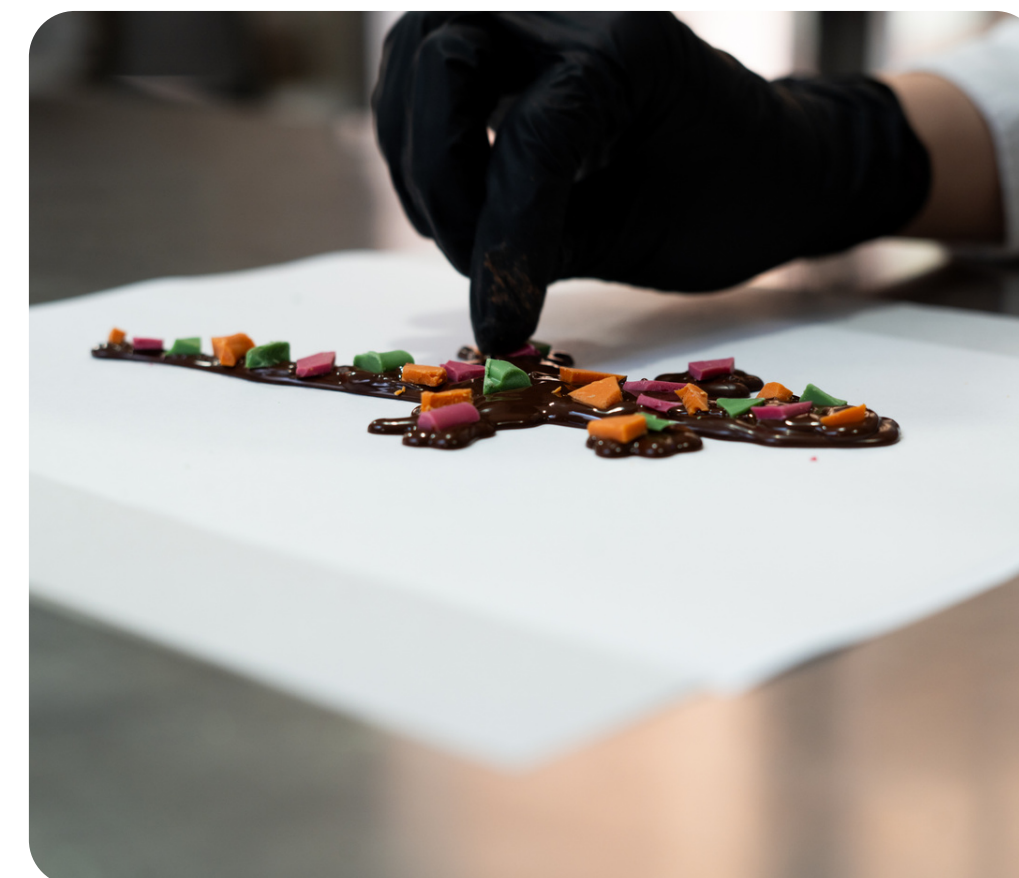
AREA ARTS

Specific Competence 1

To describe cultural and artistic manifestations in different contexts by exploring their characteristics with an open attitude and interest, establishing relationships between them.

Specific Competence 2

To interpret and share multiple readings of different cultural and artistic manifestations that are part of the heritage of various environments, analysing their elements and techniques, with an attitude of interest, dialogue, and respect.



* You can include a guided tour for an additional €5 per student

Middle school

SCIENCE AND CHOCOLATE

INFORMATION

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 10€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at middle school students in which students explore the chemical properties of chocolate. In the first part, the states of matter and their changes are explained in order to understand how chocolate crystallisation occurs. Next, this knowledge is put into practice through the manual tempering technique of chocolate, commonly used in pastry-making. As a final activity, the results are analysed by examining samples of crystallised chocolate.

CURRICULAR COMPETENCES

AREA PHYSICS AND CHEMISTRY

Specific Competence 1

To interpret natural phenomena, predicting and explaining their behaviour based on models, laws, and theories specific to physics and chemistry, in order to acquire scientific concepts and processes.

Specific Competence 3

To generate, interpret, and validate data and information in different formats and from different sources, appropriately using the specific scientific language of physics and chemistry, and using laboratory materials responsibly and safely.



* You can include a guided tour for an additional €5 per student

Middle school

TASTING: FLAVOURS OF CHOCOLATE



DESCRIPTION

Workshop aimed at middle school students in which the history of chocolate is explained, from pre-Columbian times through colonisation and the cultural and dietary changes in Europe following its arrival, as well as the Industrial Revolution. The workshop concludes with a tasting of four chocolates with different flavours, exploring how tastes vary depending on the type of cocoa, cocoa percentage, and added ingredients, connecting theory with sensory experience.

INFORMATION

- **Age:** 12 - 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA HISTORY

Competence 3

To identify national, cultural, and linguistic diversity in order to respect feelings of belonging and the existence of multiple identities, and to develop empathy and respect as a foundation.

Competence 8

To acquire mastery, agility, and skill in the use of three-dimensional expressive language, understanding the most common techniques and materials and discovering their expressive potential, in order to establish an enriching dialogue within a global and sustainable context.

* You can include a guided tour for an additional €5 per student

ACTIVITIES

HIGH SCHOOL

VOCATIONAL TRAINING

High school / Vocational Training

CHOCOLATE TECHNIQUES



DESCRIPTION

Workshop aimed at high school / vocational training students that offers a first introduction to the pastry profession, combining theory and practice. First, students are introduced to cocoa, its origins and historical development, as well as its role in contemporary pastry-making. Then, in the practical part, students work with basic chocolate-making techniques such as moulding and piping bags to create their own chocolate pieces.

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 10€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA ARTS

Specific Competence 3

To represent ideas, forms, and emotions using the languages, techniques, and media specific to the field, through analytical and creative processes, in order to develop imagination, communication, and self-confidence.

Specific Competence 5

To explore techniques, media, and resources of artistic languages through experimentation and research, with perseverance and by understanding error as an opportunity to learn, in order to apply them in the design and realization of an artistic project.

* You can include a guided tour for an additional €5 per student

High school / Vocational Training

XOCOLATING

INFORMATION

- **Age:** from 16 years
- **Duration:** 90 minutes
- **Price:** 22€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Professional chocolate workshop aimed at high school / vocational training students, where they will learn about the origin of cocoa, its composition, and the chocolate-making process. In the practical part, they will apply different techniques to create three products: a chocolate bar, chocolate bonbons with nuts and chocolate lollipops decorated with both sweet and savoury *toppings*.

CURRICULAR COMPETENCES

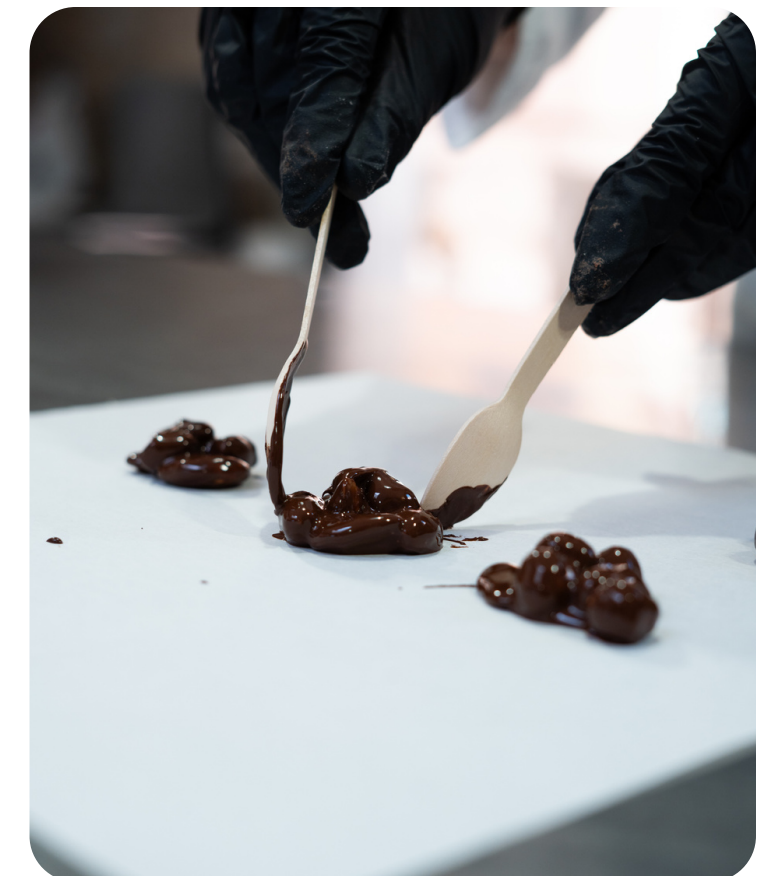
AREA ARTS

Competence 7

To create three-dimensional works, discovering them as a critical and diverse means of communication, in order to stimulate aesthetic and expressive awareness and support personal development and growth.

Competence 8

To acquire mastery, agility, and skill in the use of three-dimensional expressive language, understanding the most common techniques and materials and discovering their expressive potential, in order to establish an enriching dialogue within a global and sustainable context.



* You can include a guided tour for an additional €5 per student

High school / Vocational Training

THE FIRST CHOCOLATE: A POTION OF MAYANS AND AZTECS

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at high school / vocational training students in which they will recreate the original chocolate recipe of the Mayans and Aztecs and compare it with the modern recipe, identifying differences in ingredients, flavour, and preparation methods. At the same time, they will discover how chocolate was introduced to and spread across Europe, as well as the cultural and social changes that this food brought about.

CURRICULAR COMPETENCES

AREA HISTORY AND GEOGRAPHY

Specific Competence 1

To search for and process information that allows the interpretation of the present and the past, applying historical and geographical research procedures based on the critical analysis of data from analog and digital sources, in order to transform it into knowledge and communicate it through different formats.

Specific Competence 3

To generate, interpret, and validate data and information in different formats and from different sources, appropriately using the specific scientific language of physics and chemistry, and using laboratory materials responsibly and safely.



* You can include a guided tour for an additional €5 per student

High school / Vocational Training

TASTING: FLAVOURS OF CHOCOLATE



DESCRIPTION

Workshop aimed at secondary school students in which the history of chocolate is explained, from pre-Columbian times through colonisation and the cultural and dietary changes in Europe following its arrival, as well as the Industrial Revolution. The workshop concludes with a tasting of four chocolates with different flavours, exploring how tastes vary depending on the type of cocoa, cocoa percentage, and added ingredients, connecting theory with sensory experience.

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA HISTORY

Competence 3

To identify national, cultural, and linguistic diversity in order to respect feelings of belonging and the existence of multiple identities, and to develop empathy and respect as a foundation.

Competence 8

To acquire mastery, agility, and skill in the use of three-dimensional expressive language, understanding the most common techniques and materials and discovering their expressive potential, in order to establish an enriching dialogue within a global and sustainable context.

* You can include a guided tour for an additional €5 per student

High school / Vocational Training

LOLLIPOPS



DESCRIPTION

Workshop aimed at high school / vocational training students that offers a first introduction to the pastry profession, combining theory and practice. First, cocoa is introduced, including its origins and historical development, as well as its role in contemporary pastry-making. Next, in the practical part, students learn how to use piping bag techniques to create their own chocolate lollipops.

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 15€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA ARTS

Specific Competence 3

To represent ideas, forms, and emotions using the languages, techniques, and media specific to the field, through analytical and creative processes, in order to develop imagination, communication, and self-confidence.

Specific Competence 5

To explore techniques, media, and resources of artistic languages through experimentation and research, with perseverance and by understanding error as an opportunity to learn, in order to apply them in the design and realization of an artistic project.

* You can include a guided tour for an additional €5 per student

High school / Vocational Training

MODERNISM AND CHOCOLATE

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Practical workshop aimed at high school / vocational training in which students will discover that Modernism can also be explored through chocolate. After learning about the main characteristics of this artistic movement, they will experiment with the “*trencadís*” technique using chocolates of different colours to create their own artwork inspired by this artistic movement.

CURRICULAR COMPETENCES

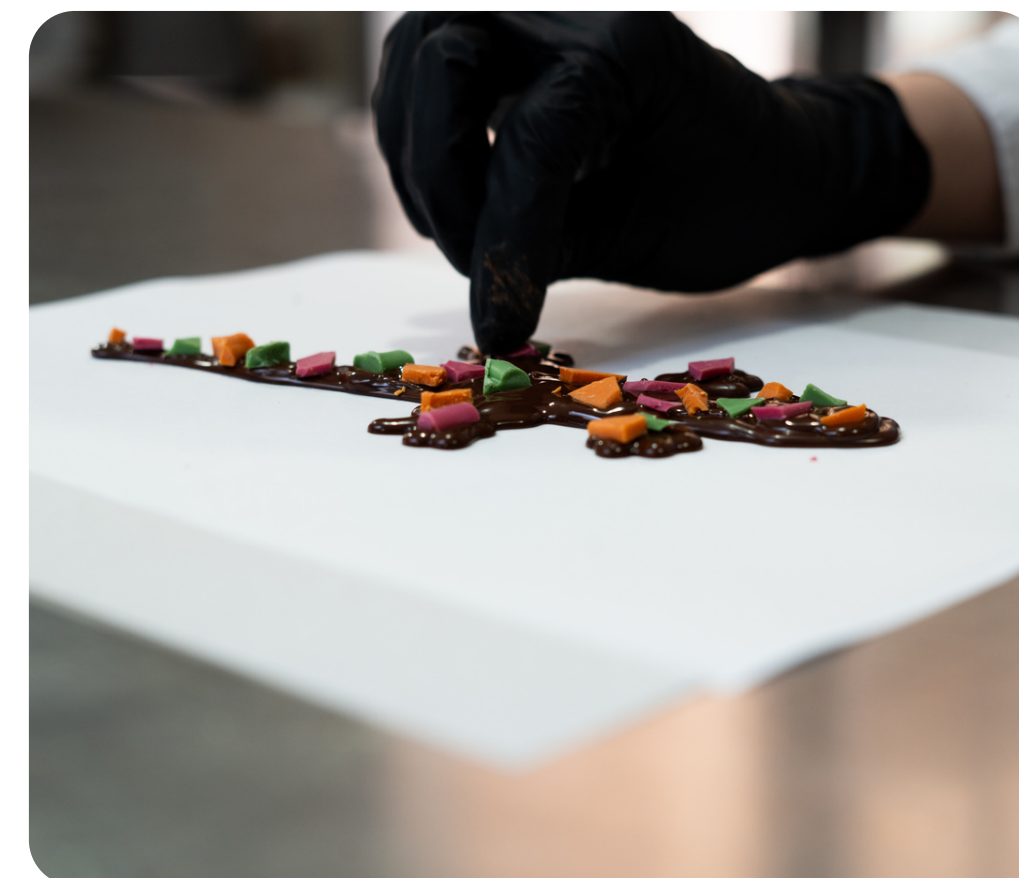
AREA ARTS

Specific Competence 1

To describe cultural and artistic manifestations in different contexts by exploring their characteristics with an open attitude and interest, establishing relationships between them.

Specific Competence 2

To interpret and share multiple readings of different cultural and artistic manifestations that are part of the heritage of various environments, analysing their elements and techniques, with an attitude of interest, dialogue, and respect.



* You can include a guided tour for an additional €5 per student

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 10€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

CURRICULAR COMPETENCES

AREA PHYSICS AND CHEMISTRY

Specific Competence 1

To interpret natural phenomena, predicting and explaining their behaviour based on models, laws, and theories specific to physics and chemistry, in order to acquire scientific concepts and processes.

Specific Competence 3

To generate, interpret, and validate data and information in different formats and from different sources, appropriately using the specific scientific language of physics and chemistry, and using laboratory materials responsibly and safely.

DESCRIPTION

Practical workshop aimed at high school / vocational training in which students explore the chemical properties of chocolate. In the first part, the states of matter and their changes are explained in order to understand how chocolate crystallisation occurs. Next, this knowledge is put into practice through the manual tempering technique of chocolate, commonly used in pastry-making. As a final activity, the results are analysed by examining samples of crystallised chocolate.



* You can include a guided tour for an additional €5 per student

High school / Vocational Training

SCIENCE AND CHOCOLATE

High school / Vocational Training

GUIDED TOUR + TASTING

INFORMATION

- **Age:** from 16 years
- **Duration:** 1 hour
- **Price:** 12,50€ per student
- **Allergies:** Gluten and Lactose

For more information, contact with:
reserves@museuxocolata.cat

DESCRIPTION

Guided museum visit that explores in depth the origins of cocoa, the chocolate-making process, Catalan traditions, and the characteristics of the chocolate figures exhibited in the museum. This visit goes beyond the permanent exhibition to explain the importance of cocoa and chocolate trade and production in Barcelona from its arrival in the 16th century to the present day. The activity ends with a tasting of artisanal chocolate produced in the museum's factory.

CURRICULAR COMPETENCES

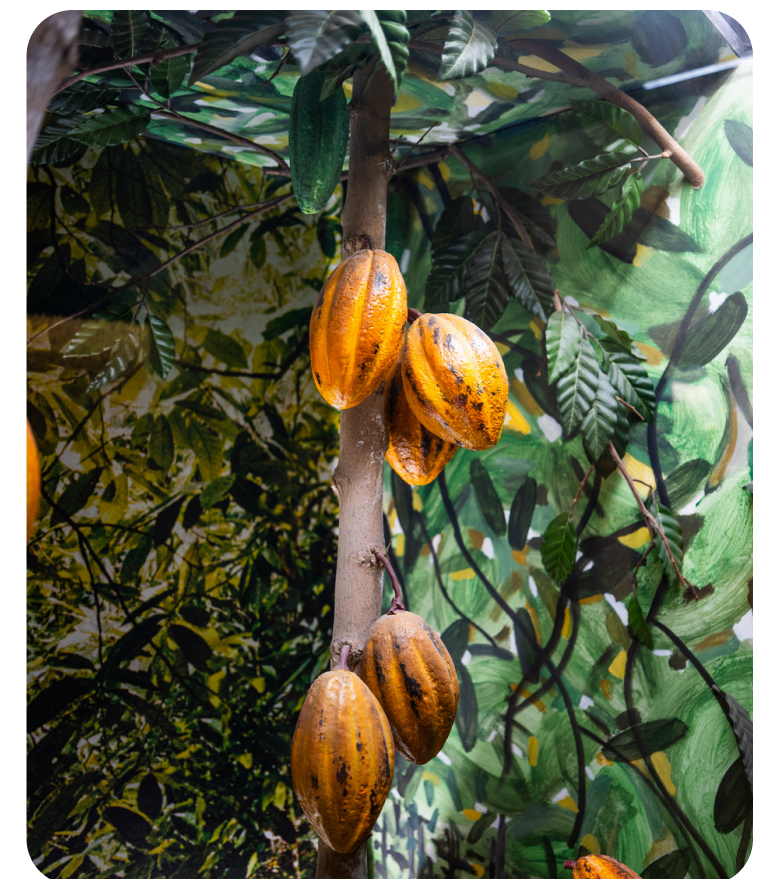
MATERIA HISTORY

Competence 3

To identify national, cultural, and linguistic diversity in order to respect feelings of belonging and the existence of multiple identities, and to develop empathy and respect as a foundation.

Competence 8

To acquire mastery, agility, and skill in the use of three-dimensional expressive language, understanding the most common techniques and materials and discovering their expressive potential, in order to establish an enriching dialogue within a global and sustainable context.



BOOKING CONDITIONS

INFORMATION

- Minimum participation is 15 and maximum is 25 participants.
- If the limit is exceeded, two sessions will need to be held.

RESERVATIONS AND EXCHANGE POLICY

- It is essential that a deposit of 50% of the total amount be made to confirm the reservation.
 - 1.- The following data must appear in the transfer:
 - Reservation number: x/xxxx
 - And name of the school or institute.
 - 2.- You must send us proof of payment by email (reserves@museuxocolata.cat).
- Up to 48 hours before the day of the activity you can confirm the final number of students who will come to the museum, and the rest of the amount will have to be paid (by sending us proof of payment).
- If not all children come on the same day of the activity, the difference will not be refunded.
- You can request invoices to: reserves@museuxocolata.cat

EDUCATIONAL PROGRAM
SCHOOL YEAR 2026 - 2027
reserves@museuxocolata.cat

**MUSEU DE LA
XOCOLATA DE
BARCELONA®**