



# POEME

Project leading to an Exhibition for the incorporation of Migrant children into the European school frameworks

## Belgian Chocolate Exhibition Blueprint

### Construct your exhibition

|  |  |
|--|--|
| <b>Sub-section:</b>                            | History of Belgian chocolate   |
| <b>Exhibit number:</b>                         | No 1   |
| <b>Name of the exhibit:</b>                    | Cocoa beans made history   |
| <b>Type of exhibit:</b>                        | Digital  |
| <b>Preparation time:</b>                       | 2 hours  |
| <b>Required students:</b>                      | 2 students (in pairs)  |
| <b>Brief description:</b>                      | Interactive presentation made in Genially, Canva or PowerPoint (or similar) to present the history of Belgian chocolate – how cocoa beans came to Belgium, etc. To help, the POEME e-worksheet and e-book can be used. |
| <b>Materials and/or tools needed:</b>          | PC with an internet connection, images to illustrate the mentioned concepts. If using Genially or Canva, you will need to create an account (free version)   |
| <b>Dimensions or format or form:</b>           | Digital format – the presentation should not be too long and contain only key information (10 – 15 slides)   |
| <b>Step by step construction instructions:</b> | Step 1: Research the topic of the presentation<br><ul style="list-style-type: none"><li>• Some useful resources:</li></ul>   |



Co-funded by the Erasmus+ Programme of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

|  |  |
|--|--|
|  | <ul style="list-style-type: none"> <li>○ Belgian Chocolate Village:<br/><a href="https://www.belgianchocolatevillage.be/home/">https://www.belgianchocolatevillage.be/home/</a></li> <li>○ Bravo, G. (n.d.) Bravo Discovery Blog [Blog] 'The history of Belgian chocolate'. Available at:<br/><a href="https://www.bravodiscovery.com/brussels/the-history-of-belgian-chocolate/">https://www.bravodiscovery.com/brussels/the-history-of-belgian-chocolate/</a></li> <li>○ Cassidy, L., (2012). The secrets of Belgian chocolate. <i>Inform</i>, 23(5), pp.282-313.</li> <li>○ Hunt, D. (November, 30<sup>th</sup>, 2016) A Brief History Of Belgian Chocolate. Available at:<br/><a href="https://theculturetrip.com/europe/belgium/articles/a-brief-history-of-belgian-chocolate/">https://theculturetrip.com/europe/belgium/articles/a-brief-history-of-belgian-chocolate/</a></li> <li>○ Rivera, R. (February 28<sup>th</sup>, 2018) 7 facts about Belgian Chocolate. Available at:<br/><a href="https://brussels-express.eu/7-facts-about-belgian-chocolate/">https://brussels-express.eu/7-facts-about-belgian-chocolate/</a></li> </ul> <p>Step 2: Find the information (both text and images) you want to include in the presentation</p> <p>Step 3 Choose the tool to use</p> <p>Step 4 Create the presentation</p> <p>Step 5 The presentation will be available for visitors of the exhibition to explore on their own</p> |
|--|--|

|                             |                                      |
|-----------------------------|--------------------------------------|
| <b>Sub-section:</b>         | History of Belgian chocolate         |
| <b>Exhibit number:</b>      | No 2                                 |
| <b>Name of the exhibit:</b> | A brief history of Belgian chocolate |
| <b>Type of exhibit:</b>     | Tangible (or digital)                |
| <b>Preparation time:</b>    | 1-2 hours                            |



Co-funded by the  
Erasmus+ Programme  
of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

|  |  |
|--|--|
| <b>Required students:</b>                      | 2 – 4 students (the creation could also be organized as small group work and then all posters created could be part of the exhibit. While the information students will find will be similar, their artistic expression will be different)   |
| <b>Brief description:</b>                      | Poster to give an overview of the history of Belgian chocolate and created on large paper or in digital format.  |
| <b>Materials and/or tools needed:</b>          | A2 Format paper (or larger), printer, printed images and text, glue. If digital: electronic device, tool to create the poster (e.g. Canva), images and text to add to the poster   |
| <b>Dimensions or format or form:</b>           | Poster on paper (at least A2 format) or digital format (jpg or png file)   |
| <b>Step by step construction instructions:</b> | <p>Step 1: Research the topic</p> <p>Step 2: Decide which information to include</p> <p>Step 3: Find the images to illustrate the information that will be on the poster</p> <p>Step 4 (if tangible): print the materials and glue them on the poster</p> <p>Step 5 (if tangible): put the poster on the wall using tape or similar, or on a magnetic board</p> <p>Step 4 (if digital): combine all text and visual elements on the poster (e.g. Canva)</p> <p>Step 5 (if digital): Save the poster and upload it to the virtual exhibition space (e.g <a href="#">VXDesigners tool</a>)</p> |

|                             |   |
|-----------------------------|---|
| <b>Sub-section:</b>         | History of Belgian chocolate                          |
| <b>Exhibit number:</b>      | No.3  |
| <b>Name of the exhibit:</b> | Important figures in the history of Belgian chocolate |



Co-funded by the  
Erasmus+ Programme  
of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

|  |  |
|--|--|
| <b>Type of exhibit:</b>                        | Digital  |
| <b>Preparation time:</b>                       | 2 hours  |
| <b>Required students:</b>                      | 2 students   |
| <b>Brief description:</b>                      | A short video about important people in the history of Belgian chocolate   |
| <b>Materials and/or tools needed:</b>          | PC with internet connection, Video creation tool (e.g. Lumen5, but it can also be done in Canva, or PowerPoint)  |
| <b>Dimensions or format or form:</b>           | A short video (about 2 minutes), mp4 (or other video formats)  |
| <b>Step by step construction instructions:</b> | <p>Step 1: Research the topic</p> <p>Step 2: Decide which information to include</p> <p>Step 3: Find the images to illustrate the information that will be presented in the video</p> <p>Step 4: Find the background music to accompany the video</p> <p>Step 5: Save the video</p> <p>Step 6: Upload it on YouTube or directly to the virtual exhibition space</p> <p>Step 7 (if in-person): Show the video on a laptop or tablet screen <b>or</b> project it on the wall</p> |

|                             |  |
|-----------------------------|--|
| <b>Sub-section:</b>         | The variety of Belgian chocolate                 |
| <b>Exhibit number:</b>      | No.4   |
| <b>Name of the exhibit:</b> | Belgian chocolates: Pralines, truffles, caraques |
| <b>Type of exhibit:</b>     | Tangible   |

|  |  |
|--|--|
| <b>Preparation time:</b>                       | It depends whether the exhibit will be homemade or store-bought.   |
| <b>Required students:</b>                      | Discuss with the students how it would be best to organize the work regarding this exhibit.  |
| <b>Brief description:</b>                      | The pralines that can be store-bought or homemade pralines which will be displayed near the photo gallery about variety of chocolate and the area where pralines will be made  |
| <b>Materials and/or tools needed:</b>          | If pralines will be homemade, they should be prepared in advance. Ingredients needed to make the pralines: dark chocolate, butter, whipping cream, dark chocolate, cocoa powder, white chocolate. The tools needed: bowl, tray, hand mixer, baking paper, fridge, plate. These are taken from this <a href="#">video recipe</a> but other recipes may be used. |
| <b>Dimensions or format or form:</b>           | Real object (praline, truffle, or other kinds of Belgian chocolate)  |
| <b>Step by step construction instructions:</b> | <p>Step 1: Find the recipe to use (keep in mind to use a simple recipe)</p> <p>Step 2: Gather all ingredients and tools</p> <p>Step 3: Prepare the pralines</p> <p>Step 4: Display the pralines on a plate (or in a bowl) on a table next to the photo gallery about pralines</p>  |

|                             |                                  |
|-----------------------------|----------------------------------|
| <b>Sub-section:</b>         | The variety of Belgian chocolate |
| <b>Exhibit number:</b>      | No.5                             |
| <b>Name of the exhibit:</b> | How to make praline?             |
| <b>Type of exhibit:</b>     | Intangible                       |



Co-funded by the  
Erasmus+ Programme  
of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

|  |   |
|--|---|
| <b>Preparation time:</b>                       | The mixture for pralines could be made in advance (it takes about 20 minutes to prepare it), the longest part is waiting for the batter to freeze, so in total it takes about 2 hours.  |
| <b>Required students:</b>                      | 2-4 students to support the creation of pralines, depending on the participants   |
| <b>Brief description:</b>                      | A workshop on how to make pralines. In case of an online exhibition, students could record a video on how to create pralines and share their recipes with online audience.  |
| <b>Materials and/or tools needed:</b>          | Ingredients needed to make the pralines: dark chocolate, butter, whipping cream, dark chocolate, cocoa powder, white chocolate. The tools needed: bowl, tray, hand mixer, baking paper, fridge, table, and chairs. These are taken from this <a href="#">video recipe</a> but other recipes may be used.  |
| <b>Dimensions or format or form:</b>           | Pralines  |
| <b>Step by step construction instructions:</b> | <p>Step 1: Find the recipe to use (keep in mind to use a simple recipe)</p> <p>Step 2: Gather all ingredients and tools</p> <p>Step 3: Prepare space for the role-playing activity – table, chairs (optional), the tools for participants</p> <p>Step 4: Guide the participants through the role-playing activity of making pralines</p> <p>Step 5 (optional): While making the pralines, encourage the discussion about chocolate production, where the chocolate is coming from, etc.</p> |

|                     |                                  |
|---------------------|----------------------------------|
| <b>Sub-section:</b> | The variety of Belgian chocolate |
|---------------------|----------------------------------|



Co-funded by the  
Erasmus+ Programme  
of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

|  |  |
|--|--|
| <b>Exhibit number:</b>                         | No.6   |
| <b>Name of the exhibit:</b>                    | Exploring Belgian chocolate  |
| <b>Type of exhibit:</b>                        | Digital (or tangible)  |
| <b>Preparation time:</b>                       | 2 hours  |
| <b>Required students:</b>                      | 2-4 students   |
| <b>Brief description:</b>                      | Students will conduct short research on different types of Belgian chocolate and find photos to add in the gallery. The photos should be royalty-free so students will also learn about copyright while making their research.   |
| <b>Materials and/or tools needed:</b>          | Computer with an internet connection, tool to create the gallery (PowerPoint, <a href="#">VX Designers Tool</a> , or similar), images to use and text for the explanation of the images. If tangible: paper, printer, tape   |
| <b>Dimensions or format or form:</b>           | If virtual, the gallery can be done as a PPT presentation, or using an exhibitions tool like the <a href="#">VX Designers Tool</a> .<br><br>If on-site, the photos should be printed on paper in different dimensions (A5, A4, A2) and put together in a cohesive ensemble.  |
| <b>Step by step construction instructions:</b> | Step 1: Research the topic and find the images to use<br><br>Step 2 (If virtual): Decide on how to present the photos so that they form a cohesive ensemble<br><br>Step 2 (if in-person): Print the images<br><br>Step 3 (if virtual): Create the gallery in a digital environment<br><br>Step 3 (if in-person): Decide on how to present the photos so that they form a cohesive ensemble |

|  |   |
|--|---|
|  | <p>Step 4: Write short descriptions for each image that will be used</p> <p>Step 5 (if in-person): Tape the printed photos and descriptions on the wall or use the magnetic board</p> |
|--|---|

|  |  |
|--|--|
| <b>Sub-section:</b>                            | Requirements for Belgian chocolate   |
| <b>Exhibit number:</b>                         | No.7   |
| <b>Name of the exhibit:</b>                    | What do you know about Belgian chocolate?  |
| <b>Type of exhibit:</b>                        | Digital  |
| <b>Preparation time:</b>                       | 1 hour   |
| <b>Required students:</b>                      | 2 students   |
| <b>Brief description:</b>                      | An interactive quiz about Belgian chocolate (with specific focus on the requirements for Belgian chocolate) created in Kahoot! (or a similar tool) and projected on the wall.  |
| <b>Materials and/or tools needed:</b>          | PC with an internet connection, tool to create quizzes (e.g. Kahoot!), projector, participants should have mobile phones with an internet connection to join the quiz (if there are not enough electronic devices in the class, this can also be completed in small groups, or, the quiz can be projected on the screen and participants can answer by raising their hand, without answering on their devices) |
| <b>Dimensions or format or form:</b>           | A quiz containing 8-15 questions   |
| <b>Step by step construction instructions:</b> | <p>Step 1: Research the topic</p> <p>Step 2: Decide which tool to use</p> <p>Step 3: Formulate the questions and create the quiz</p>   |



|  |   |
|--|---|
|  | <p>Step 4 (if in-person): Project the quiz and guide the participants through the questions</p> <p>Step 5 (optional): After the quiz, ask the participants for their feedback, if they found out something new, something surprising, or if they want to discuss something that was in the quiz</p> |
|--|---|

|  |  |
|--|--|
| <b>Sub-section:</b>                            | Requirements for Belgian chocolate   |
| <b>Exhibit number:</b>                         | No.8   |
| <b>Name of the exhibit:</b>                    | What makes Belgian chocolate Belgian?  |
| <b>Type of exhibit:</b>                        | Digital (or tangible)  |
| <b>Preparation time:</b>                       | 1-2 hours  |
| <b>Required students:</b>                      | 2 students   |
| <b>Brief description:</b>                      | Poster with the information about the requirements for Belgian chocolate (e.g referencing the <a href="#">Belgian Chocolate Code</a> or <a href="#">Belgian chocolate decree</a> ) |
| <b>Materials and/or tools needed:</b>          | A2 paper (or larger), printed images and text, glue. If digital: tool to create the poster (e.g. Canva), images and text to add to the poster, electronic device                   |
| <b>Dimensions or format or form:</b>           | Poster on paper (at least A2 format) or digital format (jpg or png file)   |
| <b>Step by step construction instructions:</b> | <p>Step 1: Research the topic</p> <p>Step 2: Decide which information to include</p> <p>Step 3: Find the images to illustrate the information that will be on the poster</p>       |

Step 4 (if tangible): print the materials and glue them on the poster

Step 5 (if tangible): put the poster on the wall using tape or similar, or on a magnetic board

Step 4 (if digital): combine all text and visual elements on the poster (e.g. Canva)

Step 5 (if digital): Save the poster and upload it to the virtual exhibition space



Co-funded by the  
Erasmus+ Programme  
of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

|  |   |
|--|---|
| <b>Sub-section:</b>                            | Requirements for Belgian chocolate  |
| <b>Exhibit number:</b>                         | No.9  |
| <b>Name of the exhibit:</b>                    | What is fairtrade chocolate?  |
| <b>Type of exhibit:</b>                        | Digital (or tangible)   |
| <b>Preparation time:</b>                       | 2 hours   |
| <b>Required students:</b>                      | 2 students  |
| <b>Brief description:</b>                      | Concept or explanatory map explaining what is fair trade chocolate, the ethical considerations in chocolate production (on a level that is appropriate for students' age and knowledge)   |
| <b>Materials and/or tools needed:</b>          | PC with an internet connection, tool to create the concept or explanatory map (e.g. Creately, Canva, PowerPoint), paper, glue   |
| <b>Dimensions or format or form:</b>           | Concept map made digitally or on paper  |
| <b>Step by step construction instructions:</b> | <p>Step 1: Research the topic of the presentation</p> <p>Step 2: Find the information (both text and images) you want to include in the concept or explanatory map</p> <p>Step 3 (if digital): Choose the tool to use</p> <p>Step 3 (if tangible): Print the images and the text, create the concept or explanatory map on the paper (A2 format)</p> <p>Step 4 (if digital): Create the concept or explanatory map and upload it to the virtual exhibition space</p> <p>Step 4 (if tangible): Present the concept map in the exhibition space (it can be on the wall or the board).</p> |

|  |  |
|--|--|
| <b>Sub-section:</b>                            | Requirements for Belgian chocolate   |
| <b>Exhibit number:</b>                         | No. 10   |
| <b>Name of the exhibit:</b>                    | Talking Fair Trade   |
| <b>Type of exhibit:</b>                        | Intangible   |
| <b>Preparation time:</b>                       | 3 hours  |
| <b>Required students:</b>                      | 2-4 students   |
| <b>Brief description:</b>                      | On a small stage, 4 actors discuss fair trade chocolate, the importance of knowing where our food (in this case, chocolate) is coming from and thinking critically about it. Discussion can be organized in the form of a panel.   |
| <b>Materials and/or tools needed:</b>          | PC with an internet connection, paper for notes, chairs for the panel discussion. If digital: video creation tool  |
| <b>Dimensions or format or form:</b>           | Role-playing activities: discussion, on a small stage in the exhibition space. If virtual, the discussion can be recorded and presented as a short video.  |
| <b>Step by step construction instructions:</b> | <p>Step 1: Divide the roles and the topics each actor will talk about</p> <p>Step 2: Research the topic</p> <p>Step 3: Prepare the points for discussion</p> <p>Step 4: Prepare the questions to guide the discussion and prepare the speeches</p> <p>Step 5: Discuss in front of the audience</p> <p>Step 6 (optional): Include the audience in the discussion</p> <p>Step 5 (if digital): Record the discussion</p> <p>Step 6 (if digital): Create a video</p> |

|  |   |
|--|---|
|  | Step 7 (if digital): Upload the video to the virtual exhibition space |
|--|---|



Co-funded by the  
Erasmus+ Programme  
of the European Union

Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.