



POEME

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

Belgian Chocolate - Structure/content of a blended exhibition

STEP 1: Plan the theme, set the goals

Main theme of the exhibition:	Presentation of the history of Belgian chocolate. The exhibition will cover the most important moments in the history of Belgian chocolate, the variety of chocolate (pralines, truffles), and support critical discussion about the production of chocolate and fair trade practices.
Educational goals of the exhibition:	<ul style="list-style-type: none">➤ To develop and expand students' knowledge about the history of Belgian chocolate➤ Enrich student's vocabulary related to the theme➤ To strengthen students' research, collaborative, digital and presentation skills➤ To support and empower students to think critically about the production of chocolate



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STEP 2: Develop sub-themes

Sub-sections (3)	Sub-themes (2-3)
1. History of Belgian chocolate	How did chocolate come to Belgium? Important people in the history of Belgian chocolate
2. The variety of Belgian chocolate	Pralines and truffles How to make pralines
3. Requirements for Belgian chocolate	Requirements Fair trade

STEP 3: Create an object list

	Name of the object	Type	Sub-section	Creation
1.	Interactive presentation – History of Belgian chocolate	Digital	History of Belgian chocolate	Yes
2.	History of Belgian chocolate - poster	Digital (or tangible)	History of Belgian chocolate	Yes
3.	Important figures in the history of Belgian chocolate – short video	Digital	History of Belgian chocolate	Yes
4.	Real object (praline, truffles, other Belgian chocolate)	Tangible	The variety of Belgian chocolate	No
5.	Role-play activities (making pralines)	Intangible	The variety of Belgian chocolate	Yes

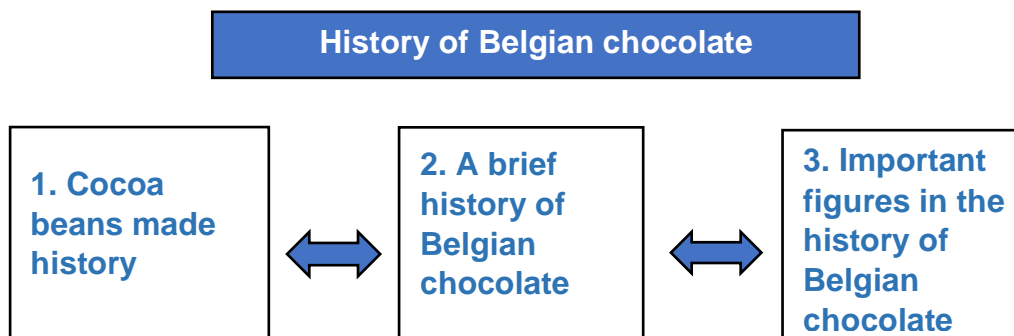
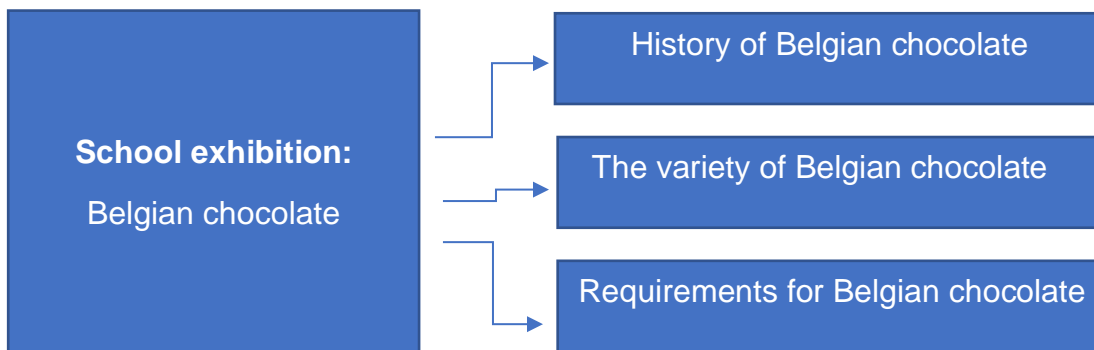
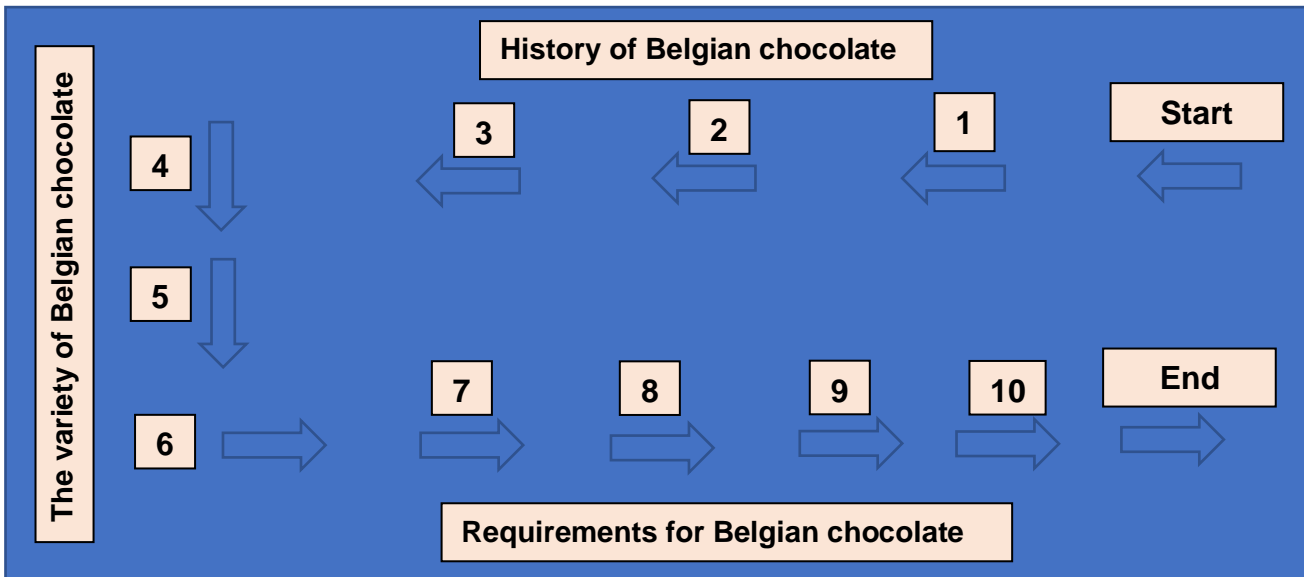


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6.	Photo gallery	Digital (or tangible)	The variety of Belgian chocolate	Yes
7.	What do you know about Belgian chocolate? – interactive quiz	Digital	Requirements for Belgian chocolate	Yes
8.	Poster	Digital (or tangible)	Requirements for Belgian chocolate	Yes
9.	Role-play activities: discussion about fair trade chocolate	Intangible	Requirements for Belgian chocolate	Yes
10	What is fairtrade chocolate? A brief explanation and ethical considerations in chocolate production - Concept or explanatory map	Digital (or tangible)	Requirements for Belgian chocolate	Yes

STEP 4: Design your exhibition



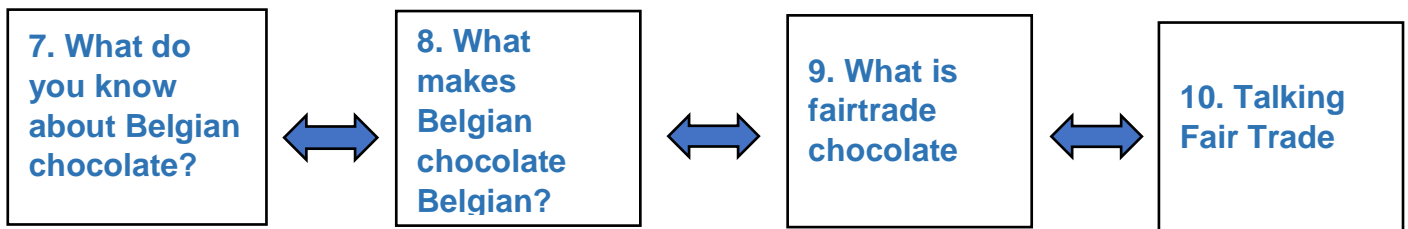
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The variety of Belgian chocolate



Requirements for Belgian chocolate



Object Grouping, Arranging and Display

Sub-sections	Object arrangement	Object display
1.	1. Cocoa beans made history	Interactive presentation (made in Genially, Canva, or PowerPoint)
	2. A brief history of Belgian chocolate	Digital posters created in Canva (or similar) that can be shown on the computer or tablet screen or wall poster
	3. Important figures in the history of Belgian chocolate	A short video to be shown on the computer screen or projected on an empty wall
2.	1. Belgian chocolates: Pralines	They can be store-bought or homemade, to be displayed on a table or stand near the photo gallery about the variety of chocolate and the small area where pralines will be made
	2. How to make a praline?	One corner of the room to be dedicated to making pralines, the size of the tables and the number of seats depends on the number of participants (if online, there could be a video of a person making pralines and explaining all steps)
	3. Exploring Belgian chocolate	Photography exhibition on a wall or in a digital environment (e.g.



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		simply in PowerPoint, or using VXDesigners tool or similar)
3.	1. What do you know about Belgian chocolate?	Quiz to be made in Kahoot! (Or similar tool) and projected on the wall
	2. What makes Belgian chocolate Belgian?	Digital dashboard (or posters on the wall) about the requirements for Belgian chocolate
	3. What is fairtrade chocolate?	Digital explanatory map or posters on the wall
	4. Talking Fair Trade	On a small stage, 4 actors discuss the fairtrade chocolate, the importance of knowing where our food (in this case, chocolate) is coming from and thinking critically about it



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STEP 5: Develop texts

Introduction

Exploring Belgian chocolate

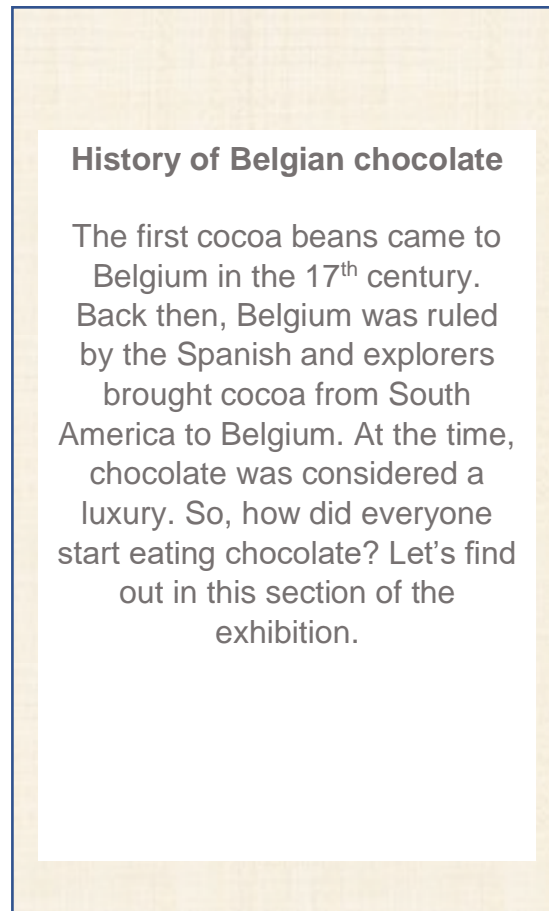
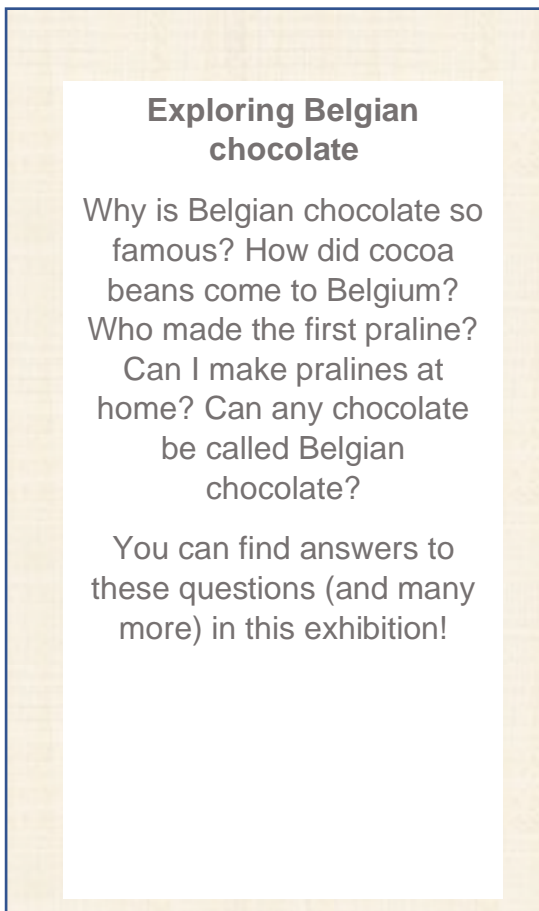
Why is Belgian chocolate so famous? How did cocoa beans come to Belgium? Who made the first praline? Can I make pralines at home? Can any chocolate be called Belgian chocolate? You can find answers to these questions (and many more) in this exhibition!

Section panels

Ideally, the panels should have a vertical layout, 70 cm wide and 1.5 meters high. If there are limited resources in creating the exhibition, the panels could simply be made in smaller format. The panels should have short, simple introductory text (max 200 words). Recommended character size is 150pt for title and 72 for the text, but it depends on the space where the exhibition will be. For digital exhibition, the panels can be presented in jpg or png form (these could be created in Canva, for example).

Panels

Introductory panel and section panels



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Variety of Belgian chocolate

The praline is a chocolate filled with a soft filling. The first praline was invented in 1912. Today, there are many kinds of pralines, so everyone can find something for their taste. While pralines are the most famous kind of Belgian chocolate, they are not the only ones. In this part of the exhibition, you will explore more about the invention of praline, variety of Belgian chocolate and how to make some on your own.

Requirements for Belgian chocolate

Belgian chocolate contains 100% cocoa butter, and it is made with high-quality cocoa beans. In order for it to be called 'Belgian chocolate' the complete process of producing the chocolate must be in Belgium. In 2007, the 'Belgian Chocolate Code' was developed. But is the production of chocolate sustainable? Should we think about the origins of cocoa beans? What is fair trade chocolate? You'll find the answer in this section of the exhibition.



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Labels

Exhibit 1 Label

Cocoa beans made history

Belgian chocolate dates to the 17th century and it is famous around the world. In this interactive presentation you can find out more about how it all started and how Belgian chocolate became so well known.

Exhibit 2 Label

A brief history of Belgian chocolate

Through the posters, you will find key information about Belgian chocolate in one place. Different posters offer different artistic interpretations of the history of Belgian chocolate.

Exhibit 3 Label

A Important figures in the history of Belgian chocolate

Who got the first license to manufacture chocolate? Who is the inventor of the praline? Who invented Manon praline? Who launched the first filled chocolate bar? The answers to all those questions can be found in this short video about the most important figures in the history of Belgian chocolate.



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Exhibit 4 Label

Belgian chocolates: Pralines

The term 'praline' is Belgian in its origin. There are many definitions of pralines, and there are many ways how to make them. But something that they all have in common is that praline is a chocolate with a soft filling. Here you can see an example of a praline.

Exhibit 5 Label

How to make a praline?

This activity can be the first step you take into becoming a real chocolate maker! There are many different recipes to make pralines (and some are still a well-kept secret!) and they can be filled with different ingredients (almonds, hazelnuts, but even tomato and basil). In this activity, you will learn one possible way of making pralines that you can enjoy in the comfort of your home.

Exhibit 6 Label

Exploring Belgian chocolate

The photo gallery portrays different pralines that students choose to show. Can you guess the taste of all of them?



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Exhibit 7 Label

What do you know about Belgian chocolate?

Can any chocolate be called 'Belgian'? If yes, how? If not, why? What are the requirements for chocolate to be called Belgian chocolate? Who invented the praline? How did they get the idea to create a praline? When was Belgian chocolate regulated by law? How much chocolate is produced in Belgium every year? Which place sells the most Belgian chocolate? Do you think you know all the answers? Join the quiz and find out!

Exhibit 8 Label

What makes Belgian chocolate Belgian?

As early as 1884, the Belgian chocolate decree was created, and it serves as a basis for EU chocolate legislation. But what are the requirements for chocolate to be 'Belgian chocolate'? This poster provides information about the requirements and explains the Belgian Chocolate Code.

Exhibit 9 Label

What is fair trade chocolate?

Nowadays, much attention has been paid to fair trade chocolate produced in humane and environmentally friendly circumstances. Why is it important to think and talk about sustainability when enjoying a piece of chocolate? This explanatory map provides the answer to that question.



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Exhibit 10 Label

Talking Fair Trade

In this short discussion, students will talk about fair trade chocolate and the importance of knowing where our food (in this case, chocolate) is coming from and encourage to think critically about it.



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STEP 6: Construct your exhibition

Sub-section:	History of Belgian chocolate
Exhibit number:	No 1
Name of the exhibit:	Cocoa beans made history
Type of exhibit:	Digital
Preparation time:	2 hours
Required students:	2 students (in pairs)
Brief description:	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.
Materials and/or tools needed:	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)
Dimensions or format or form:	Digital format – the presentation should not be too long and contain only key information (10 – 15 slides)
Step by step construction instructions:	<p>Step 1: Research the topic of the presentation</p> <ul style="list-style-type: none"> • Some useful resources: <ul style="list-style-type: none"> ○ Belgian Chocolate Village: https://www.belgianchocolatevillage.be/home/ ○ Bravo, G. (n.d.) Bravo Discovery Blog [Blog] 'The history of Belgian chocolate'. Available at: https://www.bravodiscovery.com/brussels/the-history-of-belgian-chocolate/ ○ Cassidy, L., (2012). The secrets of Belgian chocolate. <i>Inform</i>, 23(5), pp.282-313.



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- Hunt, D. (November, 30th, 2016) A Brief History Of Belgian Chocolate. Available at: <https://theculturetrip.com/europe/belgium/articles/a-brief-history-of-belgian-chocolate/>
- Rivera, R. (February 28th, 2018) 7 facts about Belgian Chocolate. Available at: <https://brussels-express.eu/7-facts-about-belgian-chocolate/>

Step 2: Find the information (both text and images) you want to include in the presentation

Step 3 Choose the tool to use

Step 4 Create the presentation

Step 5 The presentation will be available for visitors of the exhibition to explore on their own



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Sub-section:	History of Belgian chocolate
Exhibit number:	No 2
Name of the exhibit:	A brief history of Belgian chocolate
Type of exhibit:	Tangible (or digital)
Preparation time:	1-2 hours
Required students:	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)
Brief description:	Poster to give an overview of the history of Belgian chocolate and created on large paper or in digital format.
Materials and/or tools needed:	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
Dimensions or format or form:	Poster on paper (at least A2 format) or digital format (jpg or png file)
Step by step construction instructions:	<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>



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	<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. VXDesigners tool)</p>
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Sub-section:	History of Belgian chocolate
Exhibit number:	No.3
Name of the exhibit:	Important figures in the history of Belgian chocolate
Type of exhibit:	Digital
Preparation time:	2 hours
Required students:	2 students
Brief description:	A short video about important people in the history of Belgian chocolate
Materials and/or tools needed:	PC with internet connection, Video creation tool (e.g. Lumen5, but it can also be done in Canva, or PowerPoint)
Dimensions or format or form:	A short video (about 2 minutes), mp4 (or other video formats)
Step by step construction instructions:	<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>



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	Step 7 (if in-person): Show the video on a laptop or tablet screen or project it on the wall
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Sub-section:	The variety of Belgian chocolate
Exhibit number:	No.4
Name of the exhibit:	Belgian chocolates: Pralines, truffles, caraques
Type of exhibit:	Tangible
Preparation time:	It depends whether the exhibit will be homemade or store-bought.
Required students:	Discuss with the students how it would be best to organize the work regarding this exhibit.
Brief description:	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
Materials and/or tools needed:	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 video recipe but other recipes may be used.
Dimensions or format or form:	Real object (praline, truffle, or other kinds of Belgian chocolate)
Step by step construction instructions:	<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>



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	Step 4: Display the pralines on a plate (or in a bowl) on a table next to the photo gallery about pralines
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Sub-section:	The variety of Belgian chocolate
Exhibit number:	No.5
Name of the exhibit:	How to make praline?
Type of exhibit:	Intangible
Preparation time:	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.
Required students:	2-4 students to support the creation of pralines, depending on the participants
Brief description:	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.
Materials and/or tools needed:	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 video recipe but other recipes may be used.
Dimensions or format or form:	Pralines
Step by step construction instructions:	Step 1: Find the recipe to use (keep in mind to use a simple recipe) Step 2: Gather all ingredients and tools



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	<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>
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Sub-section:	The variety of Belgian chocolate
Exhibit number:	No.6
Name of the exhibit:	Exploring Belgian chocolate
Type of exhibit:	Digital (or tangible)
Preparation time:	2 hours
Required students:	2-4 students
Brief description:	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.
Materials and/or tools needed:	Computer with an internet connection, tool to create the gallery (PowerPoint, VX Designers Tool , or similar), images to use and text for the explanation of the images. If tangible: paper, printer, tape
Dimensions or format or form:	If virtual, the gallery can be done as a PPT presentation, or using an exhibitions tool like the VX Designers Tool .



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	If on-site, the photos should be printed on paper in different dimensions (A5, A4, A2) and put together in a cohesive ensemble.
Step by step construction instructions:	<p>Step 1: Research the topic and find the images to use</p> <p>Step 2 (If virtual): Decide on how to present the photos so that they form a cohesive ensemble</p> <p>Step 2 (if in-person): Print the images</p> <p>Step 3 (if virtual): Create the gallery in a digital environment</p> <p>Step 3 (if in-person): Decide on how to present the photos so that they form a cohesive ensemble</p> <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>

Sub-section:	Requirements for Belgian chocolate
Exhibit number:	No.7
Name of the exhibit:	What do you know about Belgian chocolate?
Type of exhibit:	Digital
Preparation time:	1 hour
Required students:	2 students
Brief description:	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.



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Materials and/or tools needed:	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)
Dimensions or format or form:	A quiz containing 8-15 questions
Step by step construction instructions:	<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>

Sub-section:	Requirements for Belgian chocolate
Exhibit number:	No.8
Name of the exhibit:	What makes Belgian chocolate Belgian?
Type of exhibit:	Digital (or tangible)
Preparation time:	1-2 hours
Required students:	2 students



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Brief description:	Poster with the information about the requirements for Belgian chocolate (e.g referencing the Belgian Chocolate Code or Belgian chocolate decree)
Materials and/or tools needed:	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
Dimensions or format or form:	Poster on paper (at least A2 format) or digital format (jpg or png file)
Step by step construction instructions:	<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</p>

Sub-section:	Requirements for Belgian chocolate
Exhibit number:	No.9
Name of the exhibit:	What is fairtrade chocolate?
Type of exhibit:	Digital (or tangible)
Preparation time:	2 hours
Required students:	2 students
Brief description:	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)
Materials and/or tools needed:	PC with an internet connection, tool to create the concept or explanatory map (e.g. Creately, Canva, PowerPoint), paper, glue
Dimensions or format or form:	Concept map made digitally or on paper
Step by step construction instructions:	<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>



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Sub-section:	Requirements for Belgian chocolate
Exhibit number:	No. 10
Name of the exhibit:	Talking Fair Trade
Type of exhibit:	Intangible
Preparation time:	3 hours
Required students:	2-4 students
Brief description:	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.
Materials and/or tools needed:	PC with an internet connection, paper for notes, chairs for the panel discussion. If digital: video creation tool
Dimensions or format or form:	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.
Step by step construction instructions:	<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>



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Step 6 (if digital): Create a video

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



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