

Chocolate Rocks!



There are different types of rock, one kind called sedimentary has been pushed down underground under heat and pressure.

Equipment

- A bar of white chocolate
- A bar of milk chocolate
- A grater
- A bowl
- 2 plates
- Some cling film
- A knife

Method

1. Place the grater on to a plate and carefully grate the milk chocolate. You may need an adult to help you.
2. Repeat with the white chocolate, on to a new plate.
3. Lay a piece of cling film into the bowl, so that the sides are hanging over the edge.
4. Put in a layer of milk chocolate, followed by a layer of white chocolate.
5. Repeat until all of the chocolate has been used up.
6. Pull the sides of the cling film up carefully and wrap it up.
7. Roll the chocolate in your hands to make a ball shape.
8. Once you have a solid ball, leave the chocolate to one side to harden.
9. Carefully unwrap the chocolate. Use the knife to cut the ball in half. You should clearly see layers of the different chocolates.

What happening?

Your hands create heat and pressure which acts like the heat and pressure applied to rocks underneath the ground. The layers of chocolate represent the layers of sediment that are in these rocks

Now try this...

There is no more chocolate left in the world.

What would this mean to you? Can you think of 3 positives and 3 negatives if this were true?

Positives	Negatives

Take a look at these pictures of well-known chocolate bars. Can you work out which each one is?

