



HOCTASTIC! A DISCOVERY WORKSHOP

From Pod to Nibs: the Life of Cocoa

Objectives

- Identify the botanical features of the cocoa tree and of its fruit, the pod.
- Understand each stage of how the pods are processed at the farm.

Messages

- The cocoa tree is very fragile, and has distinctive botanical features.
- To obtain good cocoa, all necessary care must be taken in cultivating the tree and processing its crop.

Format and tools

- PowerPoint presentation.
- Replica pods to see the fruit's possible colours.
- A real pod to get an idea of its weight.
- A wooden mallet to crack open a pod.
- Unripe green cocoa beans to smell their acidity.
- Roasted cocoa beans: these are crushed by hand, and the bits (called nibs) are tasted.



All ages

PRICE / Person

1€*

*in addition to Self-Guided Tour price



Duration
25 min



Max.
number
of people **45**