

# Daddy and the Chocolate Factory

Make some delicious, swirly treats to help celebrate Father's Day

**Intent:** Help celebrate special occasions in your family's life.

Have fun exploring and creating with chocolate!  
(Characteristic of Effective learning – Playing and Exploring.)

Count things like chocolate chips

Make predictions about what will happen to chocolate when you heat it up.

Practice fine motor control to *sprinkle* carefully.

Vocabulary: break, snap, chocolate, warm, melt, sprinkle, drizzle, swirl,

## You will need:

Different types of chocolate, i.e. white chocolate and milk chocolate

Things to decorate your chocolate creations with such as cake sprinkles, chocolate chips or nuts and raisins. (Safety Note: Make really sure you do not have any nut allergies among the children and their families if using nuts.)

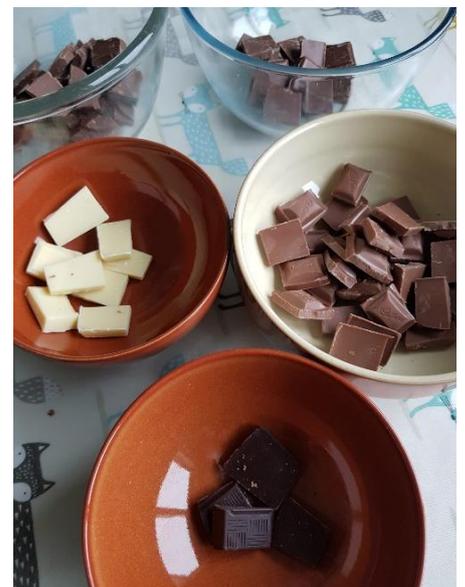
Grease proof baking paper and baking trays.

Microwaveable bowls

Microwave or a bowl with hot water to melt the chocolate.

## Instructions:

- 1) Tell the children you are going to have a chocolate factory to make some special treats for daddy on Father's Day. (This activity is very easily adaptable for children who do not have a daddy to give their treats to.)
- 2) Line some baking trays with grease proof paper ready for your creations.
- 3) Show the children the different types of chocolate and help them snap and break the bars into pieces before putting them into microwavable bowls to heat up.



- 4) Ask the children what they think will happen to the chocolate when you heat it up. Introduce the vocabulary melt.
- 5) Melt the first batch of chocolate. We started with milk chocolate as we had more of that!
- 6) Show the children how to make rough circles on the grease proof paper using their chocolate. Make this layer quick think so that when it hardens it does not break easily when you take it off the paper.
- 7) Heat more batches of differently coloured chocolate. Use these batches to drizzle, swirl or blob onto your first layers of chocolate.
- 8) Before the chocolate sets decorate with cake sprinkles, chocolate chips, etc. Let the children use their creativity to design something.
- 9) Pop your creations in a cool place to set before gently peeling from the grease proof paper ready to share.



## Impact:

Which children talk about their fathers and their families while doing this activity?

Which children count different toppings to put on their treats.

Which children have their own ideas, can talk about them and put them into practice?

Which children can talk about the process of the chocolate melting and then hardening?

Which children enjoy the activity?

**If you enjoyed this activity you can find lots more, along with planning, training, inspection support and more, in the monthly Childminding Best Practice Club toolkits.**



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