

# Chocolate Coring

**Time:** 10 minutes

**Materials:** apple corer / 2-3 cores per group<sup>1</sup> / plates or boards to work on

<sup>1</sup>*Suggested: Toffee Crisp, Twix, Mr Kipling Angel Slices, Boost, Jaffa Cakes (Mars Bars are too sticky, Caramel Wafers and Clubs fall apart)*

**Preparation:** 10-15mins to 'extract' chocolate cores using apple corer

**Summary:** Demonstrate scientific process in describing a sample and using comparisons to deduce the original source.

## Instructions:

1. Give each pupil (or group) 2-3 different cores
2. Encourage pupils to describe the core/s in detail (but keeping it simple – e.g. identify different layers and decide what each is - biscuit, caramel, etc.)
3. Ask pupils to use their descriptions to try to deduce the source of the core

## Variations/extensions:

- Use close up photos as a starting point, discuss different scales
- Pupils can't touch the sample (from Mars, no contamination!)
- Send the same for 'further analysis' by allowing a taste test
- Lay out examples/pictures of the answers to make the activity easier

## Concepts/explanations:

At a simple level this is a great activity to show that 'science' can be as simple as following a thought process – from description to comparison to deduction! This activity can also then be used to consider how layers of rock extracted boreholes on Earth (and other planets) can give clues to past environments (just as in the chocolate bars crumbly + porous + cream-colour = biscuit, certain descriptions of rocks indicate warm or cold or hot or dry conditions).