Flavor Scientist

Best for Ages	Workspace	Is electricity required?
6+	Kitchen Area	Yes, microwave and refrigerator

Description

Bring the Hershey's Lab into your home with this fun experiment where you will get to make your very own chocolate bite! Flavor Scientist is a fun and tasty way to help you explore your five senses! **Adult supervision is recommended.**

Materials

- 25 chocolate chips per chocolate bite
- Flavor add-ins: spices like cinnamon or cayenne pepper, marshmallows, caramel, creamer, nuts, cereal, sea salt, etc.
- Microwave-safe bowls
- Paper cup liners or small bowls
- Spoons
- Microwave
- Refrigerator
- Amazeum YOU journal or paper and pen to record observations (optional)

Concepts Explored

- 5 Senses
- States of Matter

What to Do

1. Gather your materials. We use dark chocolate chips in the Hershey's Lab, but you can use any chocolate you want!

2. Encourage your flavor scientist to smell their flavor add-in options and choose one to put into their bite.
3. Place chocolate chips into a microwave-safe bowl. Microwave your chips in 15-20 second intervals until your chips are completely melted. Stir in between each interval.

4. Divide the melted chocolate into cupcake liners or small bowls. Add a small amount of your flavor add-in to your chocolate. Note: the flavors can be very strong so don't add too much. We don't want to overload our bites. Stir until the add-in is mixed into the liquid chocolate.

5. Refrigerate for 10 minutes (may need more time) until it is solid.. When it is done, take a moment to observe your chocolate. What happened? How is it different? Now you can eat and enjoy your creation!

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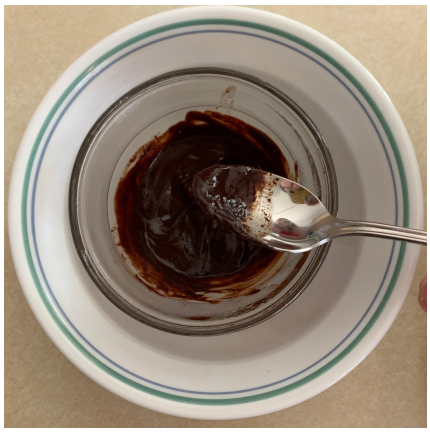
Troubleshooting Tips

- If your bite is not hardening well in the fridge, try putting it into the freezer for a few minutes.
- If you don't have a microwave, you can use hot water to melt your chips. Boil water on the stove or in a kettle. Pour it into a bowl and place your bowl of chips on top of the bowl of water. Make sure the water is not spilling into your chocolate. Stir until all chips have melted.



How did your add-ins change your chocolate? How is the texture different?

Break your chocolate in half. How does the snap sound: dull or sharp?

Observe your chocolate. How did putting it in the fridge change it?

What is Happening?

- We are exploring the **five senses** in this tasty experiment. We use sight to observe changes from soft to hard. We used smell to choose our flavors and touch to feel the change from liquid to solid. When we break our chocolate in half we can hear the snap. And of course we are using taste at the very end!
- We also get a glimpse of the **states of matter**. Taking chocolate from solid to liquid, and back to solid. Liquids are made of particles that are close together but assume the shape of their containers (like your melted chocolate). Solids contain tightly packed particles that keep their shape (like your bite when you take it out of the fridge).

Taking it Forward

- What other items would make a good chocolate bite? Try making two or three with different flavors.
- We like to explore how chocolate goes from tree to a Hershey's Kiss in the Hershey's Lab. Watch this video from *How It's Made,* to get a look into the chocolate making process.
- If you like this activity you may also like these other Amazeum You activities:

  Sweet Speedway

  Fizzy Fun

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How is Chocolate Made?

Dive deeper into the chocolate making process. Use this guide to explore the journey from the tree to a Hershey's Kiss.