

Charlie

AND THE

CHOCOLATE FACTORY



Created by Marie-Camille Lepage

Charlie AND THE CHOCOLATE FACTORY

CHAPTER 3

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‘Prince Pondicherry wrote a letter to Mr Willy Wonka,’ said Grandpa Joe, ‘and asked him to come all the way to India and build him a colossal palace entirely out of chocolate.’

‘Did Mr Wonka do it, Grandpa?’

‘He did, indeed. And what a palace it was! It had one hundred rooms, and everything was made of either dark or light chocolate! The bricks were chocolate, and the cement holding them together was chocolate, and the windows were chocolate, and all the walls and ceilings were made of chocolate, so were the carpets and the pictures and the furniture and the beds; and when you turned on the taps in the bathroom, hot chocolate came pouring out.

‘When it was all finished, Mr Wonka said to Prince Pondicherry, “I warn you, though, it won’t last very long, so you’d better start eating it right away.”

“Nonsense!” shouted the Prince. “I’m not going to eat my palace! I’m not even going to nibble the staircase or lick the walls! I’m going to live in it!”

‘But Mr Wonka was right, of course, because soon after this, there came a very hot day with a boiling sun, and the whole palace began to melt, and then it sank slowly to the ground, and the crazy prince, who was dozing in the living room at the time, woke up to find himself swimming around in a huge brown sticky lake of chocolate.’

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PRINCE'S PALACE



- Would you like to live in this palace?
- Where would you build this palace and why?
- How would you make sure this palace would still be standing next year?
- What kind of chocolate would you use for the different parts of the palace?

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The *Chocolate* Experiment

Teams of 2

YOUR GOAL:

To find out which variable makes chocolate melt the slowest when tested under extreme conditions.

Your chocolate will be put in an oven at 250 Fahrenheit for one complete minute.

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The *Chocolate* Experiment

1. Which variable will your team use to verify the speed at which the chocolate melt? Choose 2 different variables.

CONSIDER this...a VARIABLE CAN BE the TYPE of CHOCOLATE, the SIZE of the CHOCOLATE, the THICKNESS of the CHOCOLATE, the ADDITION of a CHEMICALS, the PROTECTIVE LAYER etc.

VARIABLE ❶

VARIABLE ❷

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The *scientific* method

ASK A QUESTION:

MAKE A HYPOTHESIS:

(which variable your team thinks will
make the chocolate melt the slowest)

EXPLAIN THE STEPS TO VERIFY YOUR EXPERIMENT:

MAKE A CONCLUSION:

(which variable made the chocolate
melt the slowest and the fastest)

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The *scientific* method

REPORT YOUR RESULTS WITH A GRAPH OF YOUR CHOICE:

Write a short paragraph that explains how you would modify the Prince's Palace to prevent it from melting on a hot day using your observations from the experiment.