



Task 1. Connect the Tools Used for Tempering Chocolate with Images

Instructions: Write the matching letter next to each tool name to connect it with the correct image. Optionally, write a short note (1–2 sentences) about what each tool is used for in tempering chocolate.

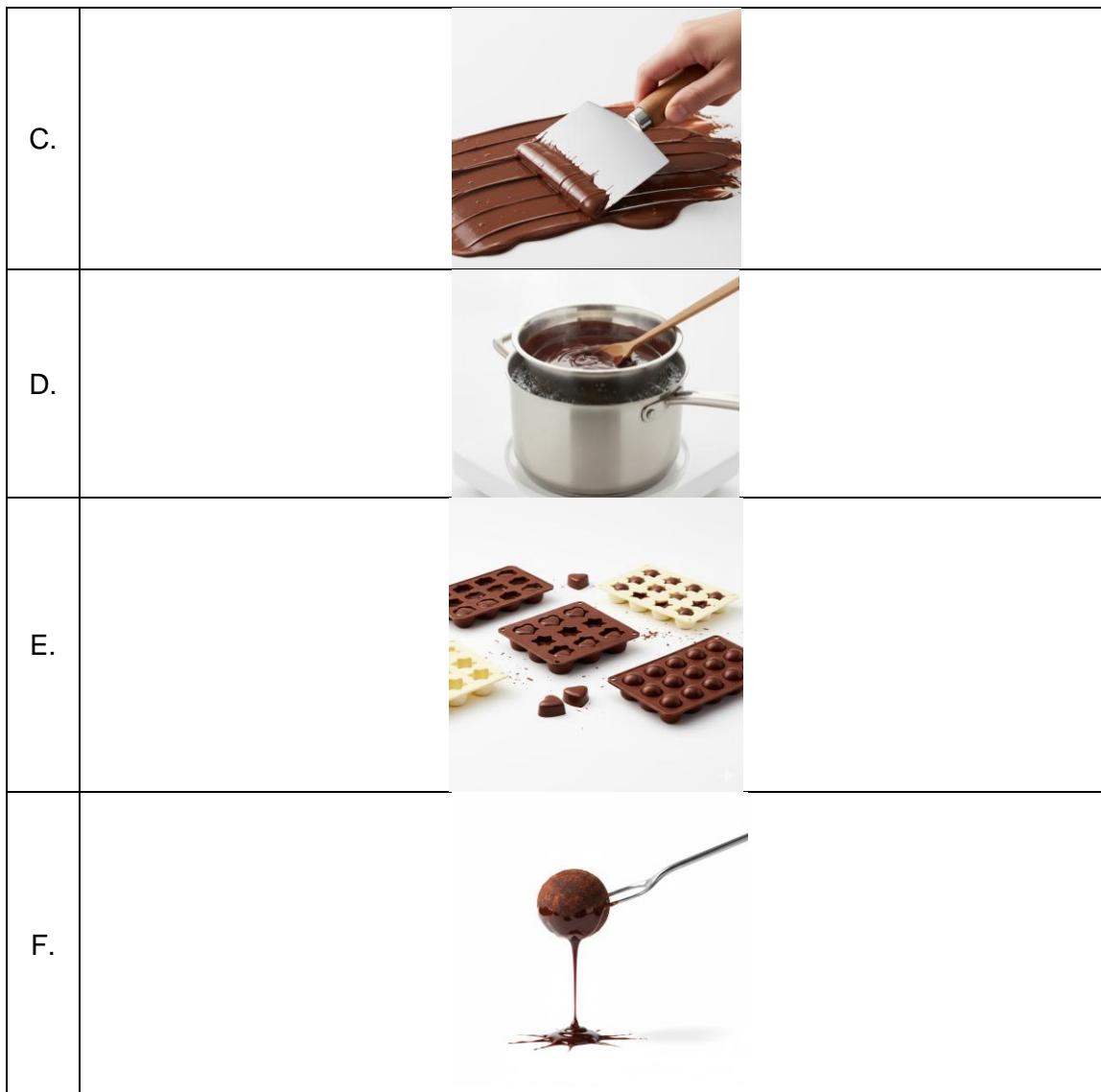
Tool List

No.	Tool Name	Use / Function
1	Spatula / Scraper	To mix and spread chocolate, scrape off excess
2	Thermometer	To measure the precise temperature of chocolate
3	Marble Slab	A cool surface to seed and cool chocolate
4	Bain-Marie/Double Boiler	To gently melt chocolate above hot water
5	Chocolate Moulds	To shape the tempered chocolate into bars, pralines, etc.
6	Dipping Fork	To dip items (nuts, fruit, truffles) into chocolate

Images (A–F)

Match the following images with the correct tool.

No.	Image
A.	
B.	



Matching Table

Tool	Image Letter
Spatula / Scraper	
Thermometer	
Marble Slab	
Bain-Marie	
Chocolate Moulds	
Dipping Fork	

Bonus Question

Write one sentence in English for two of the tools explaining why they are important in the tempering process. Example: "I use the thermometer because chocolate must reach exactly 31 °C for dark chocolate to temper properly."