



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.	



C.		
D.		
E.		
F.		

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."