



### 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."

