

GROWIN' UP - EP 221 - CHOCOLATIERS  
"Unwrapping the Magic of Chocolatiers" - QC'ED  
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LINGOKIDS SOUND ID

**EMILY**

(cold open question) Hey Winston, I've got a question for you: What was the world's first ever chocolate treat?

**WINSTON**

Uh-hh, chocolate mousse?!

**EMILY**

Hey, good try! But nope! Tune in today to find out, as we explore the deliciously exciting world of chocolatiers!

ORIGINAL MUSIC: [INSTRUMENTAL]

**EMILY**

Hey there! Welcome to Growin' Up with Emily, a LingoKids podcast that helps kids discover how to be... whatever they want to be!

COLD OPEN

SFX: Lab ambiance: beakers bubbling, computers beeping, etc.  
SFX: Door opens.

**EMILY**

Hey Winston! How are you today?

**WINSTON**

I'm great, Emily. In fact... I'm so good that I brought you a gift. Just a little somethin' somethin' because you're a totally awesome-possum boss.

**EMILY**

What? Really? Winston, how nice of you. (skeptical) What is it?

**WINSTON**

NO, no, don't be so suspicious! This isn't a prank! This time. It's for real! Here, open it up and find out!

SFX: Winston hands her a box; wrapping paper being torn.

**EMILY**

Hmm, okay... Oh, it has pretty packaging, too.

**WINSTON**

Mmhmm!

**EMILY**

Oh my gosh! Winston! It's beautiful! A little statue of an elephant! And it's so lifelike! Look at the detail on its skin, and how shiny its tusks are! Oh, Winston. This is so thoughtful!

**EMILY**

Hold on a minute... is this statue...? Wait-

SFX: Emily sniffs.

**WINSTON**

(snickering)

**EMILY**

Oh my gosh! Winston, is this chocolate?! [sniffs]

**WINSTON**

(giggles, then) Yeah! How cool is that? Even its eyes look super real! And delicious.

**EMILY**

Hats off to the chocolatier who made this treat.

**WINSTON**

Wait, chocolatier?! That's a fancy word!

**EMILY**

Being a chocolatier is a pretty fancy job, in my humble opinion. They're the people who make all the amazing creations you find in special candy shops. Like truffles!

**WINSTON**

Truffles? You mean those little chocolates that come in all the colors with cool toppings?

**EMILY**

Precisely! But one of the most remarkable, completely magnificent things that chocolatiers do... is make giant sculptures completely out of chocolate!

**WINSTON**

Giant sculptures? Out of chocolate?!

**EMILY**

It's true, Winston! Using specific techniques that they learn from culinary school, chocolatiers make big animals, rocket ships, or even whole buildings! Have you heard of a young guy called Amaury Guichon?

**WINSTON**

No. Who's he, Emily?

**EMILY**

Amaury Guichon is 32 years old and he's probably the most famous chocolatier in the world! He's Swiss-French, and he runs a pastry and chocolatier school in Las Vegas. And although he wasn't great at ordinary school, he did eventually open a cooking school which he named "The School of Chocolate"!

**WINSTON**

So how did he go from being ordinary at school, to being an extraordinary chef!

**EMILY**

Well, he went to France and learnt to cook when he was just 14. Pretty soon he fell in love with the art of chocolate. He started out at the bottom of the ladder, waking up every at 2am to clean a chocolate fountain! And today, Amaury makes

some of the most fantastical chocolate sculptures - check it out Winston, this will blow your mind!

SFX: Emily typing.

**WINSTON**

WHOH! A life-sized pink squid grabbing on to an anchor! And it's huge! (then) There's no way that whole thing's made out of chocolate!

**EMILY**

It is, Winston! That's Amaury standing next to his work. It's almost as big as he is! Pretty cool, huh?

**WINSTON**

(awe/confusion) HOW did he get the skin to be so shiny and smooth? And pink?! Chocolate's not pink!

**EMILY**

(giggles) It's all tricks of the trade, Winston. These chocolatiers can make almost anything out of chocolate.

**WINSTON**

I'll believe it when I eat it, Emily! I mean, see it.

**EMILY**

(giggles) I'll prove it to you!

SFX: Emily typing.

**EMILY**

Here! The Guinness World Record for the world's biggest chocolate sculpture was a house, big enough for you to walk inside! It took a team in Brazil thirteen days to create the whole thing, and it included a wood stove, pans, spoons, cups, a chair, a desk, a typewriter, and a pen! All made completely out of chocolate!

**WINSTON**

But what'd they do with the house when they were done, Emily? Did they eat it?!

**EMILY**

They made it for a chocolatier contest, Winston. There are lots of contests for chocolatiers around the world. And the most respected contest is the World Chocolate Masters, which takes place each year in different cities all around the world.

**WINSTON**

(zoned out) Whaaaa...

**EMILY**

Winston? Are you okay?

**WINSTON**

Uhh, yeah. Sorry, Emily. You just unlocked a hobby that I never knew I wanted to do! I had no idea people made sculptures out of chocolate for fun!

**EMILY**

Some people do it for fun, yes. But many take being a chocolatier very seriously and work in specialty kitchens their entire lives working to create delicious chocolate treats like the world has never seen. (then) In fact... close your eyes.

**WINSTON**

Huh, why Emily-?

SFX: Emily snaps.

**WINSTON**

-whooOOH!

SFX: Warbly transition sound.

### PART ONE: CHOCOLATIER CAFE/KITCHEN

SFX: Cafe vibes: people chatting, plates clinking, musak, etc.

**WINSTON**

OOMPH! Okay, I wasn't ready for that. (sniffs the air) But MMMM! Where are we, Emily? That smell! It's mouthwatering!

**EMILY**

It's more chocolate, of course!

**WINSTON**

(intoxicated) It smells soOoOo good... wow.

**EMILY**

This is the cafe at the See's Candies headquarters, in San Francisco. They're one of the United State's most well-known companies of chocolatiers. And they make all kinds of specialty candies, truffles, and chocolate-y treats.

**WINSTON**

Check out all those yummy desserts behind the glass!

SFX: Winston shoves his face against the glass; it squeaks as he talks and moves down the line of inventory.

**WINSTON**

Dark salted caramels... scotch kisses! ...milk walnut squares! ...blueberry truffles! Uuuuhhhhhh...!

**EMILY**

Excuse me, Could we get two samples of the blueberry truffles, please?

SFX: A man behind the counter: "Mmmhmm!"

**WINSTON**

We get free samples?! No way!

**EMILY**

Yep!Here you go, Winston! Bon appetit-

SFX: Winston gobbles it up, chewing.

**WINSTON**

(euphoric) Ohhh it's so good, Emily. It tastes like real blueberries wrapped in a silky chocolate sleeping bag!

**EMILY**

That's because most chocolatiers use real ingredients of the best quality to mix their flavors into yummy chocolates. Can you guess what the first chocolate treat ever made was?

**WINSTON**

Hmm... Snickers bars?

**EMILY**

Nope.

**WINSTON**

Snickers bars? Hershey's Kisses?

**EMILY**

It was actually hot drinking chocolate!

**WINSTON**

Oh! Nice! I love hot chocolate when it's all cold and snowy outside and I'm all cozied up next to a big fire.

**EMILY**

Oh. Me too. It's the best. But the original hot chocolate was made from raw, brewed cocoa beans by Mexican and Aztec cultures almost 500 years ago.

**WINSTON**

Hold on, chocolate's made of beans?!

**EMILY**

Oh, yeah! Cocoa beans. They grow in pods on cocoa trees in certain parts of the world, like Africa and South America. And the beans kinda look like big almonds. In fact, cocoa was once so precious that it was used as currency, like money to trade for other valuable things.

**WINSTON**

Oh wow! So they must have really loved chocolate. (then) Hey, Emily! I kind of wanna try the kind of hot chocolate that Aztecs used to drink!

**EMILY**

(giggles, leading) You sure about that, Winston?

**WINSTON**

Well not when you put it that way, Emily... Sounds pretty sus. But I'll try anything once!

**EMILY**

Come over here to the kitchen, Winston.

SFX: Burner clicks and ignites; pot clangs onto the stovetop.

**EMILY**

So the way that original hot chocolate was made is much more bitter than what we're used to today. First, the Aztecs would use dried-out, pure cocoa beans, chopped up really finely:

SFX: Chopping on chopping board; toss cocoa into pot.

**WINSTON**

So far so good.

**EMILY**

Then they would add in water...

SFX: Pours in water.

**EMILY**

...hot chilis...

**WINSTON**

What?!

**EMILY**

...and a few spices, like nutmeg or vanilla.

SFX: Pot comes to a boil.

**WINSTON**

(sniffs) Mmmm! It smells good, Emily!

**EMILY**

It does! But the Aztecs didn't grow sugar in their part of the world, and they didn't drink milk. So the milky sweetness is replaced with bitterness and spice. (then) Ready to try it?

**WINSTON**

Absolutely!

SFX: Pouring two mugs.

**EMILY**

Cheers, Winston!

**WINSTON**

Cheers, Emily!

SFX: They both sip the hot chocolate.

**WINSTON**

(unsure) Erhhhh... I'm not sure about that after all, Emily.

**EMILY**

(giggles) It's much different than what we're used to, that's for sure.

**WINSTON**

You know it's not bad, really, though! I could get used to it. [smacks lips]

**EMILY**

The people in Central America who first made hot chocolate knew they'd stumbled onto something really special too, Winston. They would drink it to celebrate at big events and rituals, like weddings, and they'd even use it as medicine sometimes.

**WINSTON**

Yum! That's some medicine I'd be happy to take! (then) Who knew that chocolate makers had been around for so long?

**EMILY**

Actually Winston, chocolatiers are completely different from chocolate makers. They're totally separate jobs that a lot of people get mixed up.

**WINSTON**

Mixed up like we just mixed all those bitter, spicy ingredients! (then) But whaddya mean? How're they different, Emily?

**EMILY**

Chocolate makers are the people who make pure chocolate bars from dried cacao beans, using special equipment. And chocolatiers use those pure chocolate bars, blend them up, and add in tasty flavors and textures... To create the truffles and confections we buy at the store! Get the difference?

**WINSTON**

Oh, yeah! That makes sense. The chocolatiers are the ones who get to make all the fun sculptures and fancy sweets, right?

**EMILY**

That's it!

**WINSTON**

But I still don't get how they can make entire houses or squids or elephants that look so real and natural. I feel like it would just get all melty and messy.

**EMILY**

It's not easy, Winston! Chocolate can be hard to work with if you don't know all the rules. In fact, some chocolatiers go to special classes or school for years to get all the special cooking techniques just right.

**WINSTON**

Hey! You said that chocolatier guy Amaury had a school in Las Vegas now, riiight?

**EMILY**

(catching on) Riiight.

**WINSTON**

Well I think I know where the next stop on our chocolate-y tour should be, Emily. I wanna see how the pros work with chocolate!

**EMILY**

That's a great idea, Winston! I'll never say no to more chocolate. (then) Ready?

**WINSTON**

I'm ready, Emily.

**EMILY**

Chocolatier school, here we come!

SFX: Emily snaps.

SFX: Warbly transition sound.

## PART TWO: WORLD CHOCOLATIER COMPETITION

SFX: Busy kitchen ambiance: pots and pans clanking; burners burning; ingredients being mixed; etc.

**WINSTON**

Whoh! That was fast. This place looks so clean and shiny!

**EMILY**

This is Amaury's school kitchen, where he helps to train chefs who want to compete in chocolatier contests and become Master Chocolatiers! Each student has to master the art of chocolate and learn how to build those mind-bending chocolate sculptures using special techniques.

**WINSTON**

Whoh! This sculpture's unreal! It's a boy playing with a dog on a beach! But it's entirely made of chocolate?! The skin is smooth! And the sand looks like sand! Even the dog's fur looks like it would be soft.

SFX: Spray gun sprays.

**WINSTON**

Whoh! What's that girl doing to the sculpture, Emily?

**EMILY**

Oh! She's using a spray gun to paint the sculpture with liquid cocoa butter in all sorts of realistic colors: check it out! The dog's fur is being painted white.

**WINSTON**

And the sculpture of the little boy! She's painting his shirt red! And that's edible chocolate paint?

**EMILY**

It sure is!

**WINSTON**

That's crazy! It already looks so real. (then) I don't get how they do this, Emily. It seems like a lot of work.

**EMILY**

Oh it is, Winston. But it's a lot of fun, too! Chocolatiers learn all sorts of techniques to get their chocolate the way they want it to be. Like tempering. Can you guess what that means?

**WINSTON**

Umm... something about getting angry while you make your chocolate?!

**EMILY**

Huh?! No, okay I see: having a temper, tempering. (giggles) Tempering actually means to heat up or cool down the chocolate.

**WINSTON**

Oh, I get it. Tempering; temperature... But any time I've even held chocolate in my hand for more than a minute it starts to melt! (then) And why's that guy pouring his melted chocolate onto the table, Emily?

**EMILY**

That's a part of tempering the chocolate, Winston! First, they heat it up on the stove until it gets all warm and gooey

and melty... yum! And then, they pour it onto these big tabletops that are made of marble slabs. The marble is naturally cold and it cools the chocolate down quickly.

SFX: Tempering scraper quickly pulling the melted chocolate over the marble slab.

**WINSTON**

Whoh! He's moving so fast scraping the chocolate off of the marble table!

**EMILY**

Why do you think chocolatiers have to be so fast, Winston?

**WINSTON**

Umm, because chocolate melts super fast?

**EMILY**

Exactly! Chocolate melts and hardens really quickly! It needs to be shaped and sculpted before it turns all gooey..

SFX: Scraping, shaving, and sculpting sounds.

**WINSTON**

Whoh! So how does someone get to do this an actual job, Emily?

**EMILY**

Well, if you're really serious about being a chocolatier, you'll need to go to a professional culinary school like this one. Most of the top schools for chocolatiers are in Europe, in countries like Switzerland or Spain, but there are schools all over the world.

**WINSTON**

Mmm-mmm. I bet they get to taste all the yummy chocolate they make. (licks lips) So what else do they do here at the chocolate school, Emily?

**EMILY**

Well, they learn about the history of chocolate, and how it's been made over the years! And they practice everything from tempering, to dipping, to decorating and molding!

**WINSTON**

(grossed-out) Molding?! You mean like the green stuff that grows on old food?! Yuck!

**EMILY**

Not that kind of mold, Winston. Chocolate molding is when you pour chocolate into little shapes, so that when it chills it looks like that shape.

**WINSTON**

Ohh, I gotcha! That's so cool! I had no idea that's how those fancy little candies with the designs were made.

SFX: People clapping and murmuring excitedly.

**WINSTON**

What's going on over there, Emily? Why are all the students clapping?

**EMILY**

It's Amaury! And it looks like he's here to unveil a big sculpture he's been working on. Let's get a closer look.

**STUDENT**

Three... two... one!

SFX: The students gasp in awe, and then clap/whistle again.

**WINSTON**

WHOH! Emily! Amaury's sculpture! It's a massive castle with a fire breathing dragon on top of the highest tower!

**EMILY**

Think about how much time and effort went into making that!

**WINSTON**

Amaury really is a master chocolatier!

**EMILY**

(giggles) Yep!

**WINSTON**

I'll never look at chocolate the same after today, Emily. Can we go back to the lab and practice some of these new techniques, like molding and tempering? Maybe we can make a whole zoo of animals to go with the elephant sculpture I got you!

**EMILY**

Oh boy! We're gonna need a lot more cocoa...

SFX: Warbly transitional sound.

**EMILY**

Hey! Thanks so much for joining us on our scrumptious trip through the delectable world of chocolatiers! Who knew that you could shape and form chocolate into fun, yummy shapes! Until next time!