

Name:

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How Chocolate is Made

Chocolate begins its journey long before it reaches the supermarket. It starts with cacao trees, which grow large pods containing cacao beans.

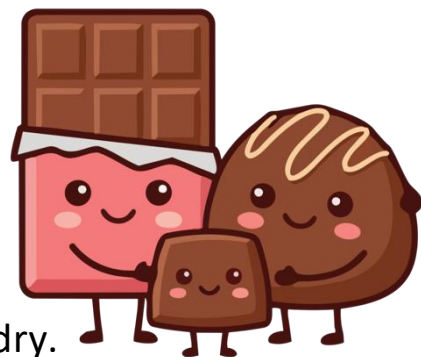
First, ripe cacao pods are picked from the trees and cut open. The beans inside are removed and left to ferment for several days. They are then spread out in the sun to dry.

Next, the dried beans are taken to a factory, where they are roasted at a high temperature. Roasting helps develop the flavour that we recognise as chocolate. The outer shells are then removed, leaving the inside parts of the beans.

After roasting, the beans are ground into a thick paste. Sugar and other ingredients may be added to make the chocolate sweeter and smoother.

Finally, the chocolate is heated, mixed and poured into moulds. Once it cools and becomes solid, it can be wrapped and sent to shops.

From a cacao pod growing on a tree to a chocolate bar on a shelf, making chocolate involves many steps that must happen in the correct order.



1. What happens first after the cacao pods are picked?

2. What happens to the beans after they have fermented?

3. Which happens first: roasting the beans or grinding them?

4. What happens after the beans are ground into a thick paste?

5. Put these events in the correct order by numbering them 1–4.

___ The beans are roasted.

___ The chocolate is poured into moulds.

___ The cacao pods are picked and opened.

___ The beans are ground into a paste.



Answers

1. They are cut open and the cacao beans are removed.
2. They are spread out in the sun to dry.
3. Roasting the beans happens first.
4. Sugar and other ingredients may be added to make the chocolate sweeter and smoother.
5. Correct order:
 1. The cacao pods are picked and opened.
 2. The beans are roasted.
 3. The beans are ground into a paste.
 4. The chocolate is poured into moulds.