How Chocolate is Made

Pre-reading activities: Comprehension strategy – Scanning

- Scan through the text and pictures. Who will be the first pupil to find the answers to the following questions:
 - (a) What are midges?
 - (b) How are the beans dried?
 - (c) Where are the beans roasted?
 - (d) What is a conche?

Think, Pair, Share: Comprehension strategy - Synthesising

- 2 (a) What do you know about chocolate?
 - (b) What information would you like to have about chocolate?

During reading: Comprehension strategy – Synthesising

- 3 (a) What interesting words did you learn as you read the piece?
 - (b) Put these words into sentences to show what they mean.

Many people love chocolate. We use it to make hot chocolate drinks. It is also used to make bars, sweets and cakes. Chocolate comes from the **cacao** or **cocoa** tree. Cocoa trees need a warm climate in order to grow. These evergreen trees grow in the rainforests of South America and on farms in Africa and other warm countries. Nearly three quarters of the cocoa beans used in making chocolate come from Africa.

The cocoa tree can grow up to 15 metres high. White flowers grow on these trees. Small insects called midges (flies) carry pollen (powder) from flower to flower.

This helps spread the seeds. Brightly coloured fruit, called **pods**, grow along the tree trunk and

branches. These pods can be red, yellow, orange and green, when they are ripe. These pods are shaped like a rugby ball. Inside these pods are 20–50 cocoa seeds or cocoa beans.







Step 1 - Harvesting

After six months of growing, the cocoa pods are ripe and ready to be harvested. Harvesting happens twice a year. Farmers cut these pods open using a large knife called a machete. The pods are placed in baskets. A skilled worker can open up to 500 pods in one hour!

Step 2 - Fermentation

The cocoa beans are put into wooden **containers** to **ferment**. This means that the seeds heat up in such a way that their look and flavour change. After about a week, the seeds turn a rich dark brown colour and taste like bitter chocolate.





Step 3 - Drying and shipping

The next step is to dry the fermented beans in the sun. Once the beans are dried, they are put into sacks. The sacks are taken to shipping centres and loaded on to cargo ships. These ships deliver the sacks to the United States or Europe. The beans are then poured into steel trucks or railcars and brought to a chocolate maker.

Step 4 - Roasting

The chocolate maker roasts the beans in big ovens. This can take up to 2 hours. The temperature at which they are roasted and the length of time they are roasted for is part of the chocolate maker's secret!

Step 5 - Winnowing

The roasting process makes the cocoa bean shells brittle (weak). The beans are put in a machine called a winnower. This machine causes the beans to crack open. Fans blow away the lighter shells, leaving behind pure cocoa known as nibs. These nibs are sorted according to size.





Step 6 - Grinding

The nibs are brought to a mill and put into a grinder. A thick paste called *chocolate liquor* is **formed**. Despite the name, there is no **alcohol** in this liquor. Some of the chocolate liquor is pressed to make cocoa butter or cocoa powder.

Step 7 - Mixing

The rest of the chocolate **liquor** is added to **condensed** milk, sugar, cocoa butter and **flavourings**. A machine mixes all these **ingredients**. After a few hours of mixing, it becomes a brown **dough** called **crumb**.



Step 8 - Conching

The crumb is placed in a conche. This crumb is rolled many times until it is **smooth**.

Step 9 - Moulding and packaging

The tasty chocolate is then poured into moulds and left to set. It is then put in packages and sent to shops to be sold.

Post-reading activity: Comprehension strategy – Recall/sequencing Describe the process of making chocolate, from start to finish.

How Chocolate is Made

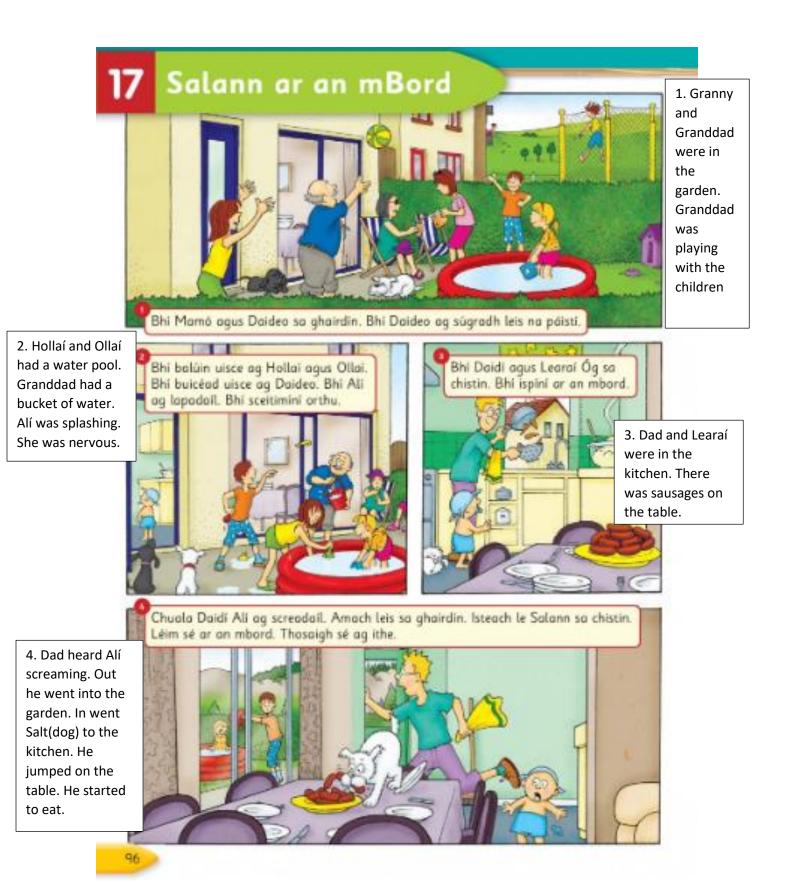
🙆 A Little Light Thinking

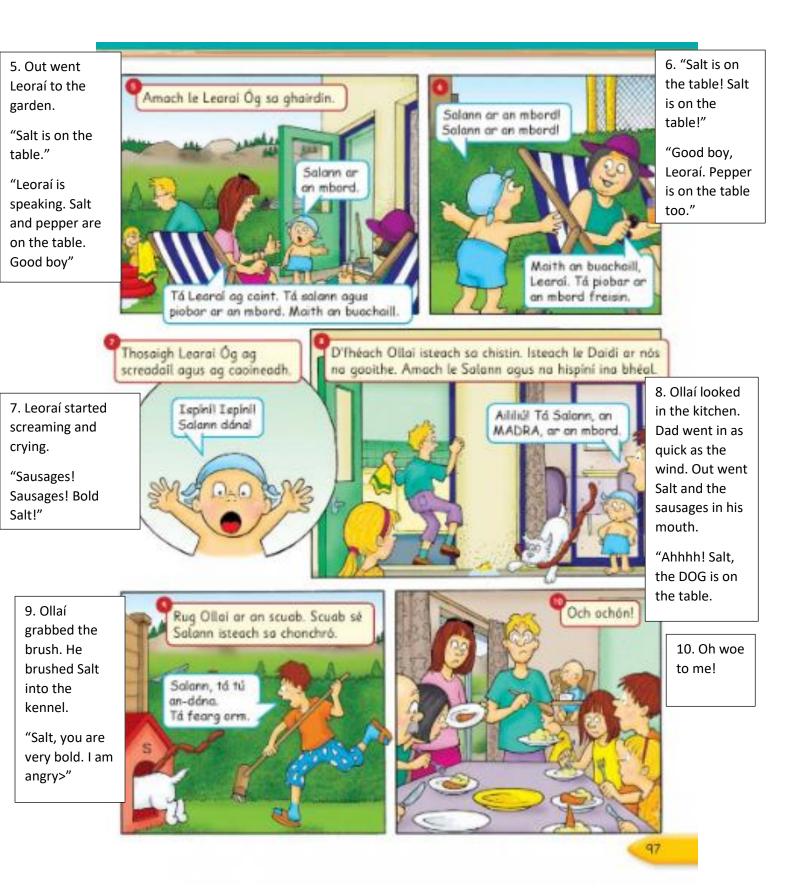
ACTIVITIES

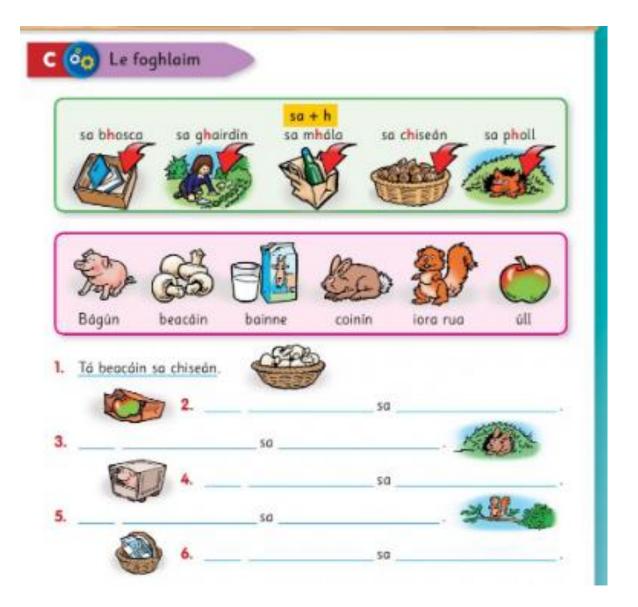
- 1. What do cocoa beans need to grow?
- 2. What carries the pollen from flower to flower?
- 3. How many times a year does harvesting take place?
- 4. Why are cocoa beans put into wooden containers?
- 5. Explain what nibs are.
- 6. What is mixed with the chocolate liquor to make crumb?



smooth	midges	United	pollen	harvested	climate
containers	cocoa	roasts	winnower	nibs	oven
1. Cocoa tre	es need a war	m	to grow.		
2. Small insects called		ci	carry		to flower.
3. After six i	months, the p	ods are ready	to be		
4. The coco	a beans are pu	t into woode	in .	to ferment.	
5. The ships	deliver the sa	acks to the		States or Europ	e.
6. The choc	olate maker		the beans in	a big	
7. A machin	A machine called a d			ns to crack ope	en,
8. Fans blov	v away the she	ells leaving b	ehind pure coci	oa known as	
9. Chocolate	e liquor is pres	sed to make	1	butter.	
	rolls the crun				

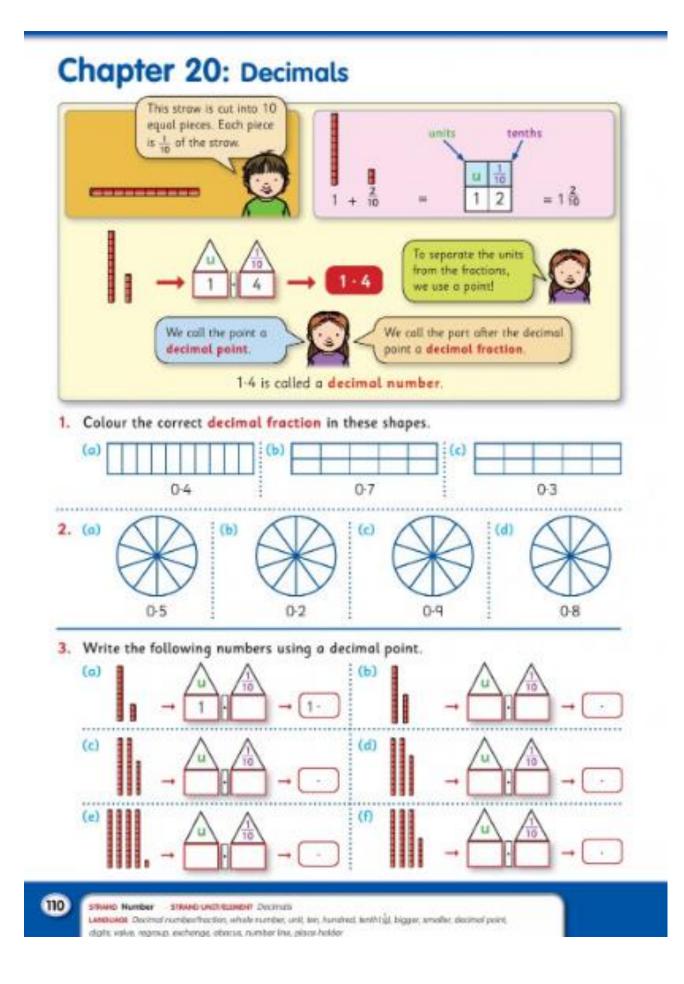






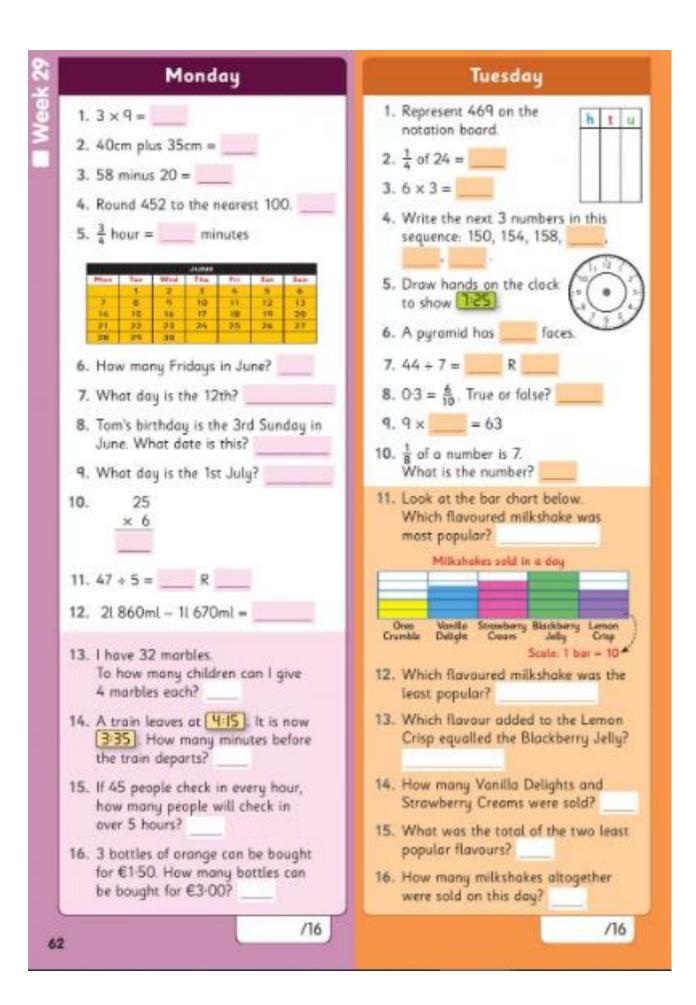
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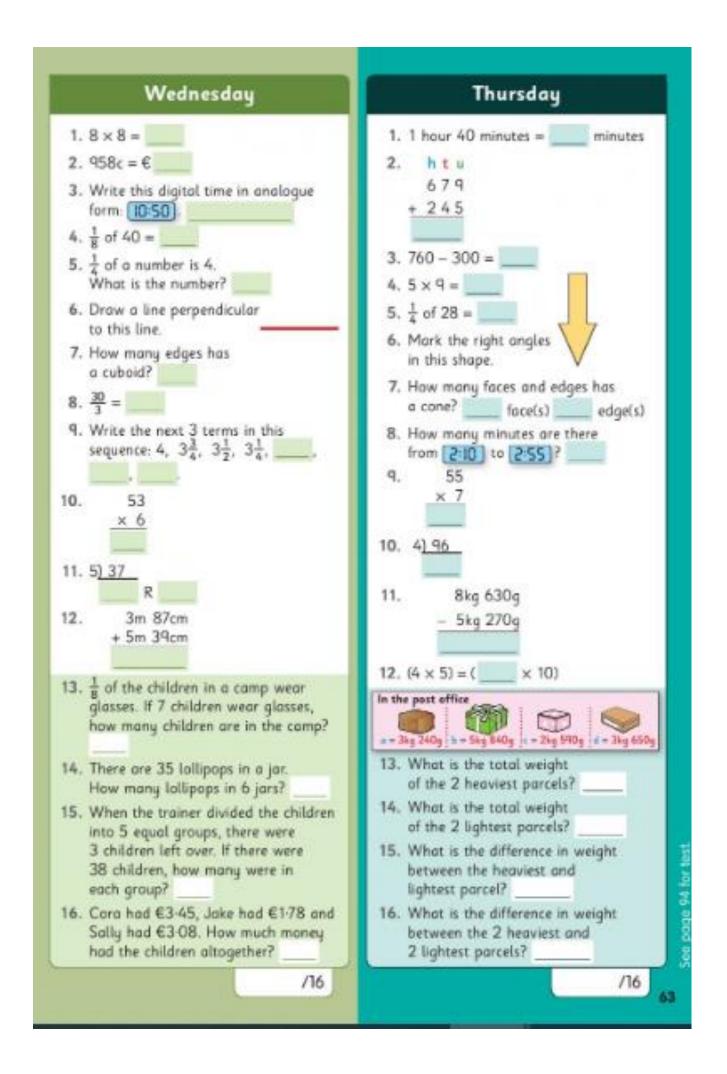
6. The teacher _____ Holly's mom.



Fraction	Decimal	Word form	Picture
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		two point nine	* * *
			🛞 🋞 🛞
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	3.8		
10 10			
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		two point eight	
llenge			
1/2			IIIII

Connecting fractions and decimals



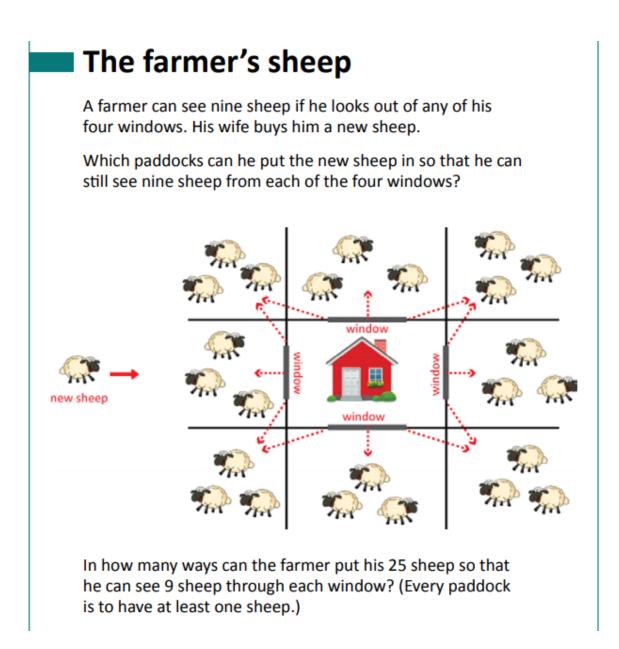


Treasure to ship

There are **2 pirates** and **4 treasure chests** on an island. The pirates have 1 small boat to take the treasure to their ship. The boat can take 2 pirates or 1 pirate and 1 chest of treasure.

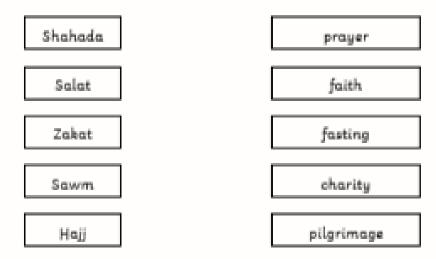
How many trips do the pirates have to take to get all the treasure and both pirates onto the ship?





Questions

- 1. How long does Ramadan last for?
- 2. Match the names of the five pillars of Islam with their meaning.



3. Name two things that Muslims do during Ramadan.

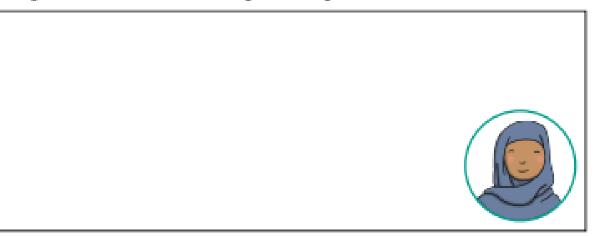
- 4. What is a pilgrimage?
- 5. What is the name of the Muslim holy book?
- 6. Do you think fasting would be difficult? Why?

What Happens during Ramadan?

During Ramadan what different things might a Muslim do?



Some Muslims, including children, fast during Ramadan. If Muslims are fasting, what does this mean they are doing?



How do you think you would feel if you fasted and could not eat during the day?

