



CHOCOLATE GROWS ON TREES

1 It would be great if chocolate grew on trees. You could just grab a bar off a branch when you wanted a snack. Well, guess what?

Chocolate comes from the beans of the cacao (cah-COW) tree. These trees love tropical weather. They grow very close to the equator.

2 Cacao beans grow in yellowy green pods. When they are ripe they turn an orange or red colour. These pods hang from large branches on the tree.

Now here's a surprise for you. The beans aren't sweet! Cacao beans are very bitter. It takes a lot of work to make them into the

chocolate that we eat.

3 The pods that hold the cacao beans also contain a sweet, white mush called pulp. The beans and pulp are taken out of the pod and put into boxes. They are left for a few days. This makes the sweet-pulp taste mix with the bitter-bean taste.

The pulp is then thrown away. Only the beans are kept. They are dried out in the sun. After this they are sent to a factory.

4 At the factory the beans are roasted in hot drums. This makes the taste and smell of the beans more like chocolate. The beans don't burn because the drums spin very fast.

Not all of the cacao bean is used to make chocolate. The hard shell of the bean is thrown away. The soft part of the bean is where the chocolate taste is.

5 The soft beans are crushed and mixed until they turn into a gooey mess. Machines split this goo into cocoa butter and cocoa powder. The butter is sweeter than the powder, but the powder has a stronger chocolate taste. After this, the butter and powder can be mixed with sugar and milk to make chocolate.

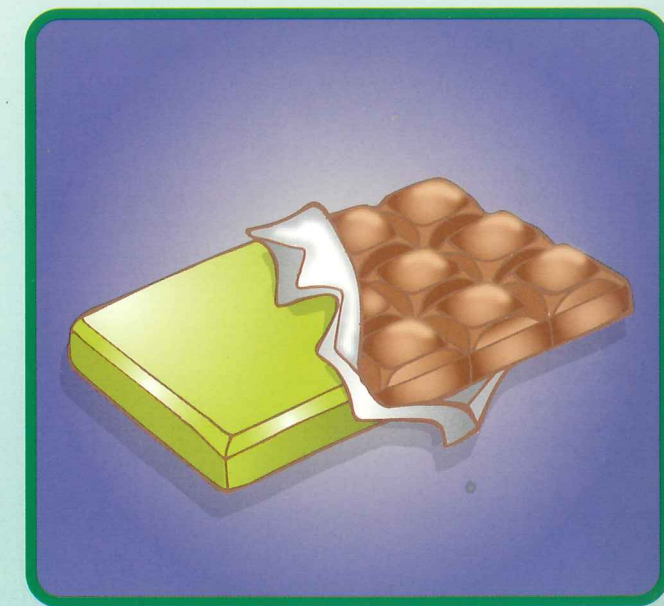
6 There are lots of types of chocolate. Some people like bitter dark chocolate. Others enjoy sweet white chocolate. Milk chocolate is the most popular.

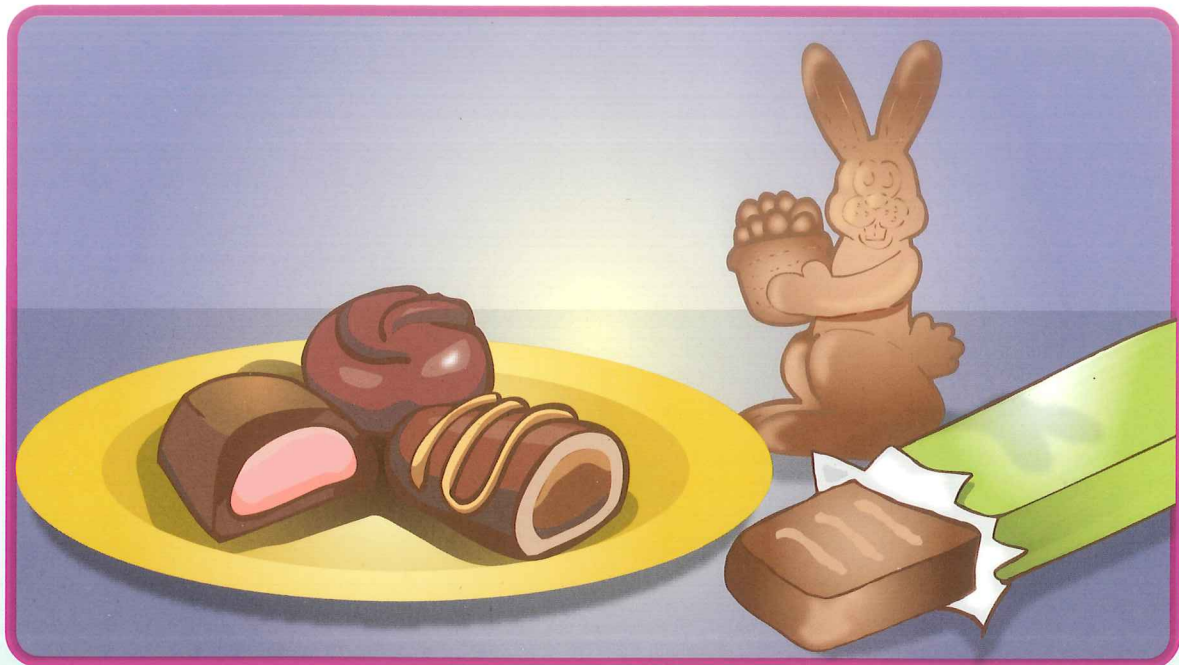
The difference between these chocolates is how much cocoa powder is put into them. Dark chocolate has lots of cocoa powder. White chocolate only has cocoa butter. Milk chocolate is in the middle. Most chocolate bars are made from this.

7 When the chocolate mix has been made, it is put into a container filled with metal beads. These beads grind and stir the chocolate. This is what makes the chocolate feel really smooth on your tongue.

The last step is to carefully heat the chocolate and cool it down. This makes the chocolate shiny. It also stops the chocolate from crumbling.

8 Once all of this is done, the chocolate is poured into a shape and cooled down. When it's hard enough, the chocolate bar is ready for wrapping ... and eating!





Questions

- 1 Cacao beans grow on the
 - a chocolate tree.
 - b equator tree.
 - c cacao tree.
- 2 What is pulp?
 - a Pulp is the bitter part of the cacao pod.
 - b Pulp is the sweet, white mush in the cacao pod.
 - c Pulp is the box used to dry cacao beans.
- 3 What happens to the shell of the cacao bean?
 - a It is turned into cocoa powder.
 - b It is thrown away.
 - c It makes dark chocolate.
- 4 White chocolate
 - a is the most popular type of chocolate.
 - b has the most cocoa powder.
 - c only has cocoa butter.
- 5 What makes the chocolate shiny?
 - a being carefully heated up and cooled down
 - b being put in a container with metal beads
 - c lots of cocoa butter
- 6 You could grow a good chocolate tree in your backyard if
 - a it was cold where you lived.
 - b you lived in a hot desert.
 - c you lived on a tropical island.

Vocabulary

Match the words from the text to the clues. The brackets show the text sections ().

smell sweet grew shiny popular

- 7 Got bigger (1)
- 8 The opposite of sour (2)
- 9 You do this with your nose (4)
- 10 To be well liked (6)
- 11 Glossy (7)

Grammar

The words in **BLUE** appear in the text. Match them by writing the correct antonym shown in **RED**.

E.g. *under / over*

- | | |
|-----------|----------|
| 12 great | rough |
| 13 more | soft |
| 14 hard | less |
| 15 smooth | terrible |

Back To The Text...

- 16 Most chocolate bars are made from milk chocolate.
 - a true
 - b false
- 17 Dark chocolate is often bitter.
 - a true
 - b false
- 18 The purpose of this text is
 - a to explain.
 - b to inform.

Sequencing

What happens first in the chocolate making process? Choose **a** or **b**.

- 19 a The pods and beans are put in boxes.
b The beans are dried in the sun.
- 20 a The soft beans are crushed and mixed.
b The beans are roasted in very hot drums.

Think About This

- 21 The word *Pods* in section 2 could best be replaced with

a groups.	b husks.
c flowers.	d bunches.
- 22 Which section talks about how different types of chocolate are made?

a section 4	b section 6
-------------	-------------
- 23 The soft part of the bean is used because
 - a it is easier to work with.
 - b it is sweeter than the pod.
 - c it is the part with the chocolate flavour.

Challenge Option

Writing: Write out the steps needed to make a chocolate milkshake.

