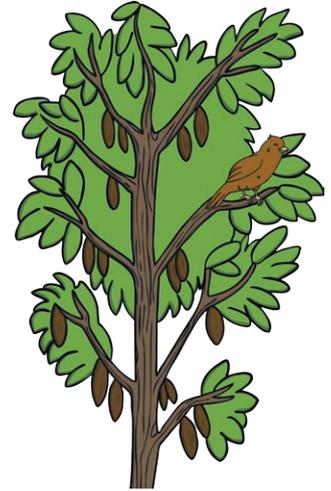




How Chocolate Is Made

Chocolate is a tasty treat enjoyed by lots of people all around the world. But did you know that chocolate starts life by growing on a tree?

Chocolate contains seeds which grow inside pods on cacao trees (say: ca-cow tree). These pods can grow to the size of a rugby ball and usually have between 20 and 50 seeds inside. The seeds are called cocoa beans (say: coa-coa beans).



If you tried to eat a cocoa bean straight from the tree, you would be in for a nasty surprise; they do not taste anything like chocolate! In fact, some people say that they taste sour.

To turn cocoa beans into the delicious chocolate we love to eat, they are dried out in the sun and then sent to factories around the world.

Q1: What is the name of the tree that cocoa beans grow on? Tick one.

cocoa tree

chocolate tree

cacao tree

bean tree

Q2: Write one word to complete this sentence.

These pods can grow to the size of a _____ ball.

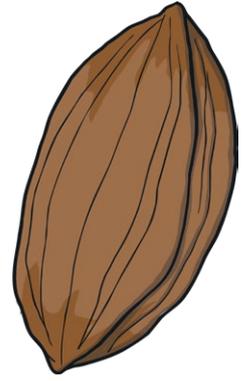


Q3: Why might someone be unhappy if they eat a cocoa bean straight from the tree?



Once the cocoa beans arrive at factories, they are cleaned to get rid of any dirt and then roasted in huge ovens. This is when the cocoa beans start to get the chocolatey flavour that we enjoy.

After the beans have been roasted, their shells are cracked open and the cocoa nibs are taken out from inside. Cocoa nibs are chocolate in its purest form. They are crushed up and made into a paste called cocoa mass.



Different types of chocolate contain different amounts of cocoa mass:

<p>Dark chocolate has a lot of cocoa mass. That is why it sometimes tastes bitter.</p>	<p>Milk chocolate has less cocoa mass, which gives it its light brown colour.</p>	<p>White chocolate has no cocoa mass. It contains cocoa butter instead. This is an oil that is squeezed out of cocoa mass by a huge machine.</p>
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Q4: What is taken out from inside cocoa bean shells?



Q5: Which word in the text describes the taste of dark chocolate?

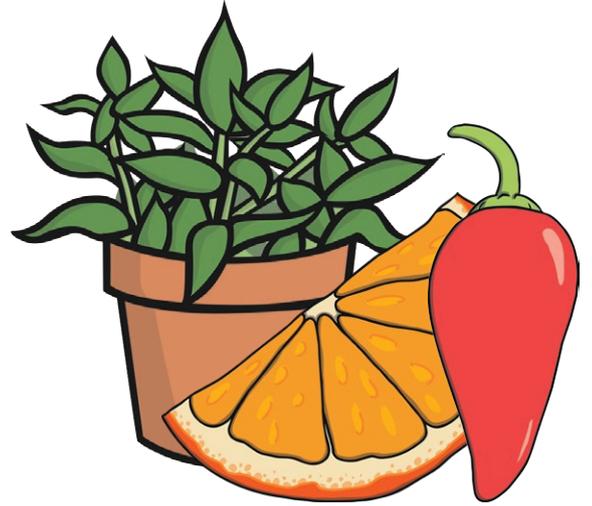




Q6: Why do you think that it is important to clean the cocoa beans?

Once cocoa mass has been created, it is time to make the chocolate we know and love.

Cocoa mass, sugar and milk powder are all mixed together. Sometimes, other ingredients are added too to give the chocolate a special taste, such as orange oil, mint or even chilli powder! All of these are melted and churned together to make a smooth chocolate liquid.



This runny liquid is poured into moulds to make it into whatever shape is needed. The moulds are shaken to get rid of any bubbles in the chocolate. Then, they are cooled down until the chocolate turns hard.

Once it is solid, the chocolate is wrapped up and put into boxes. The special treat we all love is then sent to stores around the world.



Q7: Why might someone add other ingredients to the chocolate mixture?

Q8: What do you think happens to the chocolate next?



Q9: Number the facts below to show the order that they happen when chocolate is made.

- Cocoa nibs are taken out of the shells.
- 1** Cocoa beans grow on trees.
- The cocoa beans are dried out in the sun.
- Cocoa mass, sugar and milk powder are mixed together.
- Cocoa nibs are crushed into cocoa mass.





From Bean to Bar: How Chocolate Is Made Answers

Q1: What is the name of the tree that cocoa beans grow on? Tick one.

cocoa tree

chocolate tree

cacao tree

bean tree

Q2: Write **one** word to complete this sentence.

These pods can grow to the size of a **rugby** ball.

Q3: Why might someone be unhappy if they eat a cocoa bean straight from the tree?

Accept answers which discuss the fact that cocoa beans straight from the tree are bitter and do not taste like chocolate, e.g.

- They would be unhappy because it does not taste chocolatey.
- They wouldn't be happy because the cocoa bean would taste bitter.

Q4: What is taken out from inside cocoa bean shells?

Accept the answer 'cocoa nibs' only.

Q5: Which word in the text describes the taste of dark chocolate?

Accept the answer 'bitter' only.

Q6: Why do you think that it is important to clean the cocoa beans?

Accept answers which explain that any dirt, dust or grit needs to be removed from the cocoa beans before they are made into chocolate so that it is safe for people to eat, e.g.

- It is important to clean the cocoa beans to get rid of any dirt or soil left on them.

- **You need to clean them so that they are safe for people to eat.**
- **So that you don't get any dirt in the chocolate you are making.**

Q7: Why might someone add other ingredients to the chocolate mixture?

Accept answers which state that people may want their chocolate to be different flavours or may wish to try something new, e.g.

- **They might want to try a new flavour of chocolate that hasn't been made yet.**
- **They might not like normal chocolate and might want to make it taste different.**
- **People might want to make something new to sell to people.**

Q8: What do you think happens to the chocolate next?

Accept any viable and reasonable prediction based on the process, such as:

- **People buy the chocolate from the stores and take it home.**
- **Lots of people go into shops to buy chocolate to eat.**

Q9: Number the facts below to show the order that they happen when chocolate is made. The first one has been done for you.

- ③ Cocoa nibs are taken out of the shells.
- ① Cocoa beans grow on trees.
- ② The cocoa beans are dried out in the sun.
- ⑤ Cocoa mass, sugar and milk powder are mixed together.
- ④ Cocoa nibs are crushed into cocoa mass.