

Name: _____
Class: _____



Watch the following videos.

Which one is in the passive voice, which in the active?

A

B

Now, what this video about the process of making chocolate and put the steps in the correct order.

Cocoa pods are left in the sun for 5-6 days to dry.

Some flavors could be added to the chocolate.

Beans are crushed and shells are removed.

Cocoa pods are collected and opened with a large knives.

Chocolate is wrapped and sent all over the world.

Mixture is poured into moulds to cool down.

The inner part is pressed to liquid chocolate.

Milk and sugar are added to the mixture.

Beans are roasted at 35°C

