



Reading Comprehension

1. **Main Idea** What is the passage mainly about?
 - a. how sugar is made
 - b. reasons to make candy at home
 - c. how to tell the temperature of a candy mixture
 - d. the process of cooking sugar to make candy
2. **Purpose** The main purpose of the third paragraph is to
 - a. tell readers how candies are made in factories
 - b. show that sugar concentration affects candy flavor
 - c. compare the hardness of different types of candies
 - d. explain what happens to the sugar mixture once it is cooked
3. **Vocabulary** The word **desired** in the passage is closest in meaning to
 - a. wanted
 - b. controlled
 - c. tested
 - d. known
4. **Detail** What happens to the sugar mixture as it cooks?
 - a. It becomes easier to stir with a spoon.
 - b. It changes color from dark to clear.
 - c. It loses its shape when dropped in cold water.
 - d. It becomes more concentrated as the water boils away.
5. **Detail** Which is NOT mentioned about the thread stage?
 - a. It results in strings forming in cold water.
 - b. It is the right temperature for making syrup.
 - c. It causes the candy mixture to turn brown.
 - d. It covers a temperature range from 110 to 112 °C.
6. **Inference** What can be inferred about candy at the hard ball stage?
 - a. It will break into pieces if dropped in cold water.
 - b. It is softer than candy at the soft crack stage.
 - c. It has a lower temperature than candy at the soft ball stage.
 - d. Its cooking temperature can be anywhere between 146 and 160 °C.
7. How does the cooking temperature affect a candy's hardness?
8. What types of candy cook at temperatures between 132 and 154 °C?
9. What shapes are mentioned as molds for candies?

Graphic Organizer & Summary

Step 1 Fill in the blanks to best describe the main text.

Steps for Making Candy

1. Dissolve sugar in water and _____.



2. Allow the mixture to cook until _____.



3. _____ by dropping a spoonful of the sugar mixture into cold water.



4. When the sugar mixture is done, _____.



5. Pour the mixture into molds and _____.

- add flavoring
- bring the mixture to a boil
- the right temperature is reached

- allow it to cool
- test the temperature



Vocabulary Test

[1-3] Choose the best words to fill in the blanks.

- I waited for the _____ of my tea to cool before I tasted it.
a. control b. invention c. cooking d. temperature
- The study shows that exercise _____ to good mental health.
a. reacts b. cools c. relates d. adds
- The _____ showed a reading of 6 °C below zero, but it felt colder.
a. thermometer b. syrup c. mixture d. process

[4-6] Choose the words with similar meanings to the underlined words.

- My phone case has a crack in it because I dropped it on the sidewalk
a. space b. flavor c. stage d. name
- I caught a snowflake in my hand but it dissolved right away.
a. guessed b. dried c. melted d. tested
- Do not forget to add flavoring to the meat before putting it on the grill.
a. spice b. color c. mark d. thread