Discuss the questions.

1. What are your favourite types of sweets?
2. Do you prefer chocolate or other types of sweets?
3. Do you prefer plain chocolate bars or chocolates with fillings?
4. Do you prefer milk chocolate or dark chocolate?
5. Do you buy chocolate or other types of sweets often or only on special occasions?

Discuss the following questions.

1. What types of sweets, if any, are associated with specific holidays or other occasions?
2. Are there any types of sweets that are specific to a certain region of your country?
3. People eat sweets in different ways. For example, some people separate different coloured candies into colour groups and eat the colours in a certain order. What peculiar sweets-eating habits do you know about?

Write the correct words from the wordpool to complete the definitions below. Then find and highlight them in the article to read them in context.

distracting	charity	funding	devastated	enroll
encourage	found	moulded	chocolatier	

1. formed in a specific way _____
2. money that the government gives to an organisation _____
3. to try to persuade someone to do something _____
4. to create a company or organisation _____
5. to register for a course or school _____
6. an organisation that helps people who need help _____
7. making it difficult to concentrate on something _____
8. a person who makes chocolate _____
9. very upset and sad _____

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temper	stock	embrace	gloss	barn
refurbish	ganache	struggle	snap	

10. to accept something enthusiastically _____
11. a mixture of chocolate and cream used in desserts _____
12. to have difficulty doing something _____
13. to heat and then cool something to make it strong _____
14. a sudden, sharp breaking _____
15. a building where animals live _____
16. to have a product in a store _____
17. a very shiny appearance _____
18. to make something look new again; to renovate _____

b. Complete the sentences with correct forms of words from the previous activity.

1. We _____ our kitchen, and now it's very modern.
2. We hope to get _____ to start a free lunch program for school children.
3. These ornaments are made of _____ plastic in different designs.
4. You should _____ the opportunity to learn new skills.
5. I _____ in an Italian cooking class.
6. My sister works for a _____ that helps homeless people.
7. I was _____ when my wonderful dog died.
8. My granddad _____ our construction company in 1950.
9. Our local supermarket _____ a great variety of fresh vegetables.
10. My dad _____ me to apply for the job and I got it!

LIVEWORKSHEETS

A new start after 60: one bite of chocolate led me to reinvent myself at 62

Jane Swayne was devastated when her children's charity lost its funding. But she found another path and passion – and became a professional chocolatier.

Ammar Kalia 11 November, 2024

1. At 62, Jane Swayne ate a chocolate that would change her life. On a visit to see her daughter, who was working in The Hague, Amsterdam, in 2013, the UK-based charity worker decided to buy a box of chocolates to bring home as a present for her husband. "I found a chocolatier who made these amazing sea salt and tarragon chocolates," she says. "I ate one and realised I hadn't tried anything like it before. I never liked chocolate as a child, but this was miraculous. I decided I had to try to recreate them when I got home – one box wouldn't be enough."

2. Swayne's husband, John, was equally enthusiastic and encouraged her. "I've always loved cooking, but I had never tried making chocolate before," she says. "I realised it's a very labour-intensive process but ultimately quite simple, mainly relying on the use of fresh herbs like the tarragon. After a few tries, I had a decent version of my own."

3. The chocolate-making was an enjoyably distracting hobby while Swayne's charity work became increasingly complicated. Having trained as an English and drama teacher before working in dance therapy, in 2003, Swayne founded a summer school for children with special needs in postwar Kosovo. Travelling back and forth between the UK and Kosovo for the next decade, she operated on a shoestring budget until she received a phone call informing her that the project's funding would be cut.

4. "I was on a trip to stay with friends in Peebles, Scotland, when I got the call in a cafe. I was completely devastated," she says. "I didn't know what to do next – and then I looked down at the menu and saw an advert for a chocolate-making course run by the master chocolatier Ruth Hinks. It felt like a sign."

5. Enrolling on the three-day course to learn how to make moulded chocolates, Swayne soon realised that her home-taught skills needed plenty of refining. "I was hopeless," she says. "Ruth was very lovely but direct, and I struggled with the science of it all, especially since I didn't even take chemistry at O-level."

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6. But she embraced learning how to make ganache and the art of tempering chocolate – heating and rapidly cooling chocolate to specific temperatures to ensure it has the gloss and snap required of a top-quality sweet. “When I turned up for my second course with Ruth, she was incredulous I was back,” she says. “But I had the bug by then.”

7. Swayne turned a corner of a disused barn into her new chocolate-making workshop and began experimenting with flavour combinations before landing on local inspiration that planted the seeds for her business. “I decided to use the drinks made by the Somerset Cider Brandy Company, which is local to us, as an alcoholic base,” she says. “I came up with cardamom and ginger, coffee and cherry combinations, and when I took it to the company’s founder, he loved them. He said he wanted to stock them in their shop.”

8. Naming her new business Gilbert & Swayne, she refurbished the barn to create a professional kitchen and began producing orders for the cider brandy company, as well as local delis. “It cost me thousands to get the business started, but I loved making people happy with my chocolates, so it was worth it,” she says. “I also decided to donate 10 per cent of my profits to charity, to keep connected to my old life.”

9. By 2016, Swayne had expanded her business to include chocolate-making workshops, after a nearby hotel asked if their sous-chefs could learn from her, and her business began to make a profit. At the age of 73, she was holding one-day courses throughout the year, and she employed a full-time chocolate-making assistant to keep up with demand for her 22 flavour combinations and 160 moulded designs. “In the run-up to Christmas, we make 5,000 chocolates a week, and I’m usually in the kitchen from 5 am to 9 pm,” she said. “It’s stressful, but it always amazes me how much joy it brings people.”

10. She has no plans to slow down. Instead, she wants to hire more chocolate-makers and focus further on her workshops. “It’s incredible to meet people from all walks of life in the courses and to teach them something new,” she says. “I can’t believe this is what I do now, especially since I was never into chocolate as a child. But if one piece of chocolate can lead me to reinvent myself at 62, anyone else can find their passion, too.”

Resource: © Guardian News and Media, The Guardian

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Answer the questions using information from the article.

1. Why did Jane like the chocolate she tried in Amsterdam?
2. What did Jane use to create her first chocolate recipes?
3. Why did Jane lose her job?
4. What gave Jane the idea of learning to make chocolate?
5. Why was the first chocolate-making course difficult for Jane?
6. Why did a local shop decide to stock Jane's chocolates?
7. How does Jane stay connected to charity work?
8. What did Jane say about the Christmas season?
9. What does Jane's company do besides making chocolate?
10. Why does Jane think anyone can find a career that they are passionate about?

Complete the sentences with phrases from the wordpool.

labour-intensive	shoestring budget	have the bug	walks of life
rely on	home-taught	come up with	
back and forth	turned up	run-up	

1. Our charity doesn't have a lot of funding, so we are on a _____ for the projects we do.
2. We hadn't expected many people at our party, but 50 people _____!
3. I have to _____ a good idea for my science project.
4. I took just one painting class, but now I _____! I spend all of my free time painting.

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5. There are people from all _____ in our book club – teachers, lawyers, police officers and even a plumber.
6. We lived far away from a town with a school, so our kids were _____.
7. Making mosaics is fun, but it's a lot of work – very _____.
8. I have to go _____ a lot between London and New York for my job.
9. Candidates are really busy in the _____ to an election.
10. My sister is an interior designer, and we _____ her a lot to help us decorate our new house.

What are the benefits of starting a business as a 60+ year-old?
What are the challenges and pitfalls of starting a business at 60+?

Discuss these statements.

- 'You have to make mistakes to become successful'.
- 'It's never too late to reinvent yourself'.
- 'It's a bad idea to start a new business when you're over 60'.

If you decided to set up a business, what would it be?

- Describe it.
- What kind of competition already exists for your business?
- Is the business you are interested in a franchise or an independent business?
- How could your business be different from the competition?
- How much would it cost to start the business?
- What are some ways to get funding for starting your business?

LIVEWORKSHEETS