HOW COFFE IS MADE.





LISTEN TO THE AUDIO AND ORGANIZE THE ACTIONS IN RED RECTANGLES IN THE CORRECT ORDER ON THE GRAY ONES. <u>DRAG AND DROP.</u>

The dried cherries are milled.	STEP 1
The dried coffee is put into packets.	STEP 2
The dried cherries are sorted by hand.	STEP 3
The seeds are planted in small pots.	STEP 4
The green coffee is roasted at 280° C.	STEP 5
The green coffee is turned into brown coffee.	STEP 6
The dried cherries are stored in a warehouse.	STEP 7
The green coffee is transported around the world.	STEP 8
The coffee is ground by machines.	STEP 9
The seeds are dried in the sun.	STEP 10
The seeds are planted in the ground	STEP 11