

MARKS: 45

TIME: 2

Hours

SECTION A: COMPREHENSION

QUESTION 1

### Chocolate drink history



We normally think of chocolate as a sweet treat, but it began as a bitter beverage! Chocolate got its start in ancient times. It played an important part in ritual and culture.



In America, chocolate was worshipped-literally! The Mayan and Aztec people had gods that they believed were responsible for bringing chocolate to earth. It was believed that the cocoa bean had magical powers, and it was used during births, marriages and deaths events.

Chocolate wasn't mixed with sugar until Europeans came in contact with the Americans. They brought it home to Europe, where it became an expensive import and a symbol of wealth. Instead of chilli and corn, Europeans added cinnamon and sugar. Chocolate was available only to the upper class and became a symbol of wealth.

The first chocolate bar was made in 1847, and by 1868, Cadbury company sold chocolate candies. The same year, Nestle invented milk chocolate.

(Adapted from education.com 2013)

Read the following article and answer the questions that follow

1.1 What is the title of the article

(1)

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1.2 Circle the letter of the correct answer

1.2.1 Which phrase best describes the chocolate. (1)

- A. Nice food
- B. Sweet treat
- C. Chocolate drink
- D. Cocoa bean

1.2.2 What kind of beverage was a chocolate in the beginning? (1)

- A. Bitter
- B. Sour
- C. Sweet
- D. Salty

1.2.3 Which cultures were the first to consume chocolate? (1)

- A. The Swiss and the Dutch
- B. The Mayans and Aztecs
- C. The English and the Mayans
- D. The Mayans and the Dutch

1.2.4 For most of its history, chocolate was mainly eaten by: (1)

- A. Everyone
- B. Peasants,
- C. The upper class

1.3 When was the first chocolate bar made? (1)

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1.4 What did Nestle Company invent in 1868? (Answer in full sentence) (2)

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1.5 During which events was the Cocoa bean used? (3)

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1.6 What type of ingredient was common between the American and European chocolate? (1)

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1.7 How did chocolate become popular? (2)

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1.8 Why was chocolate so expensive in Europe? (2)

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1.9 Explain the Latin American culture and belief on their chocolate drink.. (4)

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1.10 What do you think would be the effect of selling a chocolate without sugar and selling a chocolate with sugar in the market especially in your country? (4)

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1.11 Comment on the statement that says 'chocolate was available only on the upper class...' Was that right? Support your answer. (2)

1.12 Do you believe with the statement that chocolate was not mixed with sugar before? Why? (2)

1.13 Which chocolate would you prefer between the two, one with chilli and corn and one with sugar and cinnamon? Why. (2)

(30)

**TOTAL SECTION A: [30]**

SECTION B: LANGUAGE IN CONTEXT

QUESTION 2

2.1 Identify the proper nouns in the following sentence. (2)

Chocolate wasn't mixed with sugar until Europeans came in contact with the Americans in the 1500s.

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2.2 Join the following sentences using the following conjunctions: (1)

( because, and )

A Chocolate was available only to the upper class. It was imported by another country.

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2.3 Give an antonym (the word with the opposite meaning) of the underlined word in the following sentence. (1)

We normally think of chocolate as a sweet treat.

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2.4 Give a synonym( a word with same meaning) of the underlined d word as used in the text . e.g: ancient - old (1)

But it began as a bitter beverage!

2.5 Write the plural of the following word. eg: bean - beans (1)

Candy

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2.6 Rewrite the following sentence using the **Future Tense**. (2)

It played an important part in ritual and culture.

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2.7 Rewrite the sentence in the **Simple Present Tense**. (2)

Mayan and Aztec gods were responsible for bringing the chocolate to the earth.

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(10)

### QUESTION 3

Read the chocolate recipe and answer the following questions

MAKE IT LIKE THE MAYANS!.

CHOCOLATE DRINK



WHAT YOU NEED:

- Cocoa beans (or unsweetened cocoa powder if you want to save time)
- Cornmeal
- Chili powder
- Vanilla

WHAT YOU DO:

- Grind the cocoa beans to a powder (You can also buy)
- Mix with cold water and slowly add in cornmeal. Stir it until a froth forms
- Add the chilli powder and vanilla to taste.

Adapted from education.com 2013)

Match words in Column A with the terminology in Column B.

(write the letters of the correct answers only)

Column A	Column B
3.1 slowly	A. Uncountable noun (1)
3.2 can	B. verb (1)
3.3 cinnamon powder	C. Adjective (1)
3.4 grind	D. modal verb (1)
3.5 <u>cold</u> water	E. Adverb (1)

(5)

3.1 \_\_\_\_\_

3.2 \_\_\_\_\_

3.3 \_\_\_\_\_

3.4 \_\_\_\_\_

3.5 \_\_\_\_\_

**TOTAL SECTION B : [ 15]**