Read the text below and answer the following questions.

Where Does Chocolate Come From?

Chocolate that we eat starts with cacao trees. Cacao trees grow in a warm climate like Central and South America, Africa or parts of Asia. This tree produces cocoa beans. Cocoa beans eventually become chocolate.

At the chocolate factory, the beans are cleaned and then they are roasted for up to 2 hours in large rotating drums. The cocoa beans tumble in these drums like clothes in a clothes dryer. As they dry, the beans turn to a rich brown color.

After roasting, the shell of the cocoa bean is removed and the inside of the cocoa beans are melted to form a chocolate liquid. When chocolate liquid is molded and cooled, the product is called unsweetened or bitter chocolate.

Add sugar, cocoa butter, and vanilla flavoring to unsweetened chocolate and you have a chocolate candy. If you also add milk, the product is milk chocolate.

Finally, it is molded into milk chocolate candy bars which are sold to the market.

Multiple Choice Questions

Click the correct answer and click submit after answering all the questions.

1. Where do cacao trees grow?

a. Asia and the United States

b. Central and South America, Africa and Asia

c. South America and Mexico

d. Europe and Africa

2. Where does chocolate come from?

a. Pinto beans

b. Butterbeans

c. Lima beans

d. Cocoa beans

3. How are these beans dried?

a. By boiling in a pan

b. By roasting in a dryer

c. By baking in the sun

d. By baking in an oven

4. What is unsweetened chocolate?

a. It is another name for milk chocolate.

b. It is another name for cocoa.

c. It is another name for bitter chocolate.

d. It is another name for a candy bar.

5. A milk chocolate candy bar needs to contain _____.

a. Sugar and cocoa butter

b. Sugar and milk

c. Sugar, vanilla and cocoa butter

d. Sugar, vanilla, cocoa butter and milk

6. In what form is the chocolate sold to the market?

a. Chocolate powder

b. Chocolate cake

c. Chocolate bar

d. Chocolate liquid