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.

1. I waited for the _____ of my tea to cool before I tasted it.
   a. control b. invention c. cooking d. temperature

2. The study shows that exercise _____ to good mental health.
   a. reacts b. cools c. relates d. adds

3. 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.

4. My phone case has a crack in it because I dropped it on the sidewalk
   a. space b. flavor c. stage d. name

5. I caught a snowflake in my hand but it dissolved right away.
   a. guessed b. dried c. melted d. tested

6. Do not forget to add flavoring to the meat before putting it on the grill.
   a. spice b. color c. mark d. thread