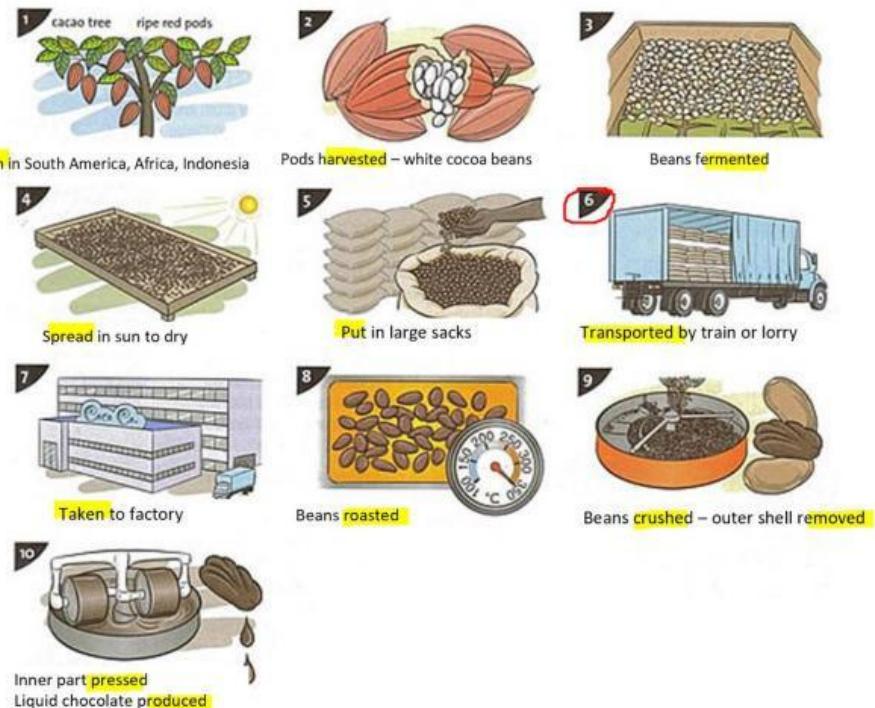


PROCESS PRACTICE

For some questions, choose the best answer. For others, give the correct form of the given words. For the others, fill in the blank with ONE WORD.

The illustrations show how chocolate is produced.

Summarize the information by selecting and reporting the main features and make comparisons where relevant. Write at least 150 words.



The pictures illustrate the process **by/ of** which chocolate is manufactured from cacao trees.

From an overall perspective, it can be **notice/ noticed** from the **graph/diagram** that there are totally 10 steps in this process, from the (**cultivate**) of the cacao trees to the (**produce**) of liquid chocolate.

In detail, first of all, the cacao trees are grown in such areas South America, Africa, and Indonesia. (**subsequence**), the ripe red pods are harvested and the white cacao beans are removed from them. The next step is the fermentation of the beans, is one of the crucial steps since it helps ensure the quality of the product.

Following **which/ this**, having laid out on trays to dry under the sun, the cacao beans are put into sacks. After that, they are transported to factories by lorry, they go through the **roasted /roasting** process at around 350 degrees Celsius. The **followed/ following** stage is the **crushed/ crushing** of the beans in order remove the outer shell. Finally, the inner part is pressed and liquid chocolate is extracted before it becomes ready other production processes.