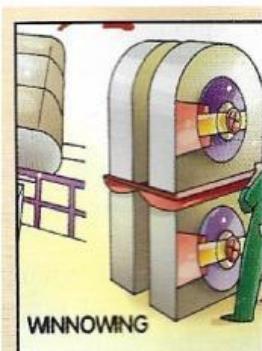


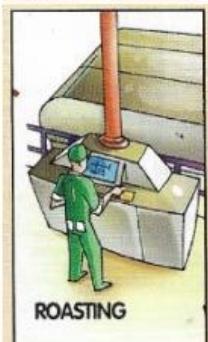
## How chocolate is made



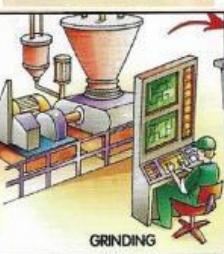
Chocolate is made from cocoa beans, the fruit contained in the pods of the cacao plant, a tropical American Tree



The cocoa beans are harvested twice a year. First, the pods that contain the cacao beans are cut from the tree and split open with a large axe.



The beans and pulp are then removed from the pod and placed in bins or shallow boxes to ferment for three to seven days. During the fermentation process the beans are frequently turned and mixed with the pulp



Once fermenting has finished the beans must be dried in the sun and bagged.



The bags of beans are now transported from the plantation to a chocolate manufacturing facility, where they are cleaned and weighed.



The clean beans are roasted to enhance flavor, reduce acidity and lower their moisture content.



Next the shells are removed from the beans to extract the nibs. These contain 53 % of cocoa butter

Finally, the nibs are ground using friction and heat, during this process the cocoa butter is obtained and melted, producing chocolate liquor.

The chocolate liquor is poured into molds, where it sits until hardens up. The hardened cakes of chocolate will be turned into a variety of products

1) read the text and try to order the pictures

2) Write the meaning of these words and check the order

Beans  
Pods  
Pulp  
Fermentation  
Manufacturing facility  
Cocoa butter  
Chocolate liquor

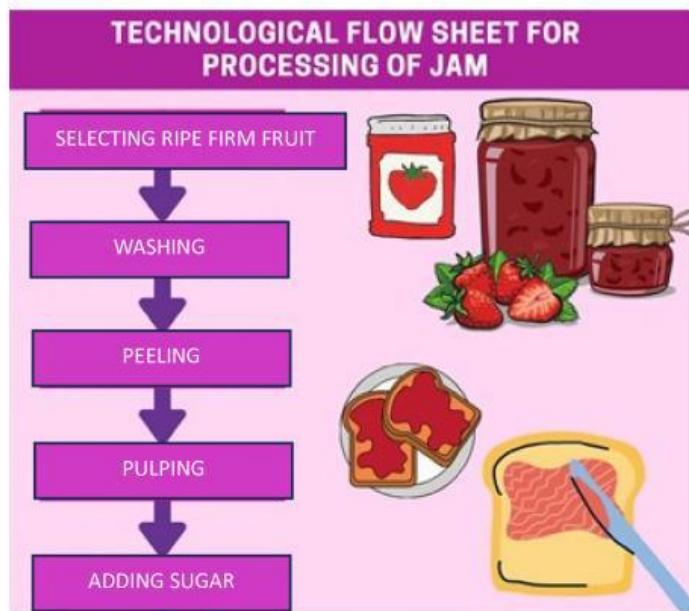
to Harvest  
to split open  
to turn  
to mix  
to roast  
to winnow  
to pour

to dry  
to bag  
to clean  
to weigh  
to grind  
to melt  
to harden

3) the text and find different forms of passive voice sentences. Copy the sentences

4) Different Manufacturing processes:

Procedure for making mixed fruit jam:



5) complete the sentences using passive voice

**Introduction:** Jam is made up of fruit juices, fruit pulp, fruit juice concentrate or dry fruit.

#### 1. Inspection:

The first step of jam production is the selection of ripe fruits. These fruits \_\_\_\_\_ (handpick) and \_\_\_\_\_ (categorize) based on their colour, smell and appearance. Rotten or damaged fruits \_\_\_\_\_ (remove).

#### 2. Washing

Selected fruits \_\_\_\_\_ (wash). Properties like pH and temperature \_\_\_\_\_ (maintain). spray washers \_\_\_\_\_ (use) in industries to prevent fruits from getting damaged.

#### 3. Peeling

Sometimes, fruits \_\_\_\_\_ (peel) using hands.

#### 4. Pulping

Seeds and core part \_\_\_\_\_ (remove) by pulping.

#### 5. Addition of sugar

Sugar \_\_\_\_\_ (add) to the prepared fruit pulp in the required quantity

Harder jam \_\_\_\_\_ (make) by adding more pectin

#### 6) Boiling

The fruit \_\_\_\_\_ (boil) together with the sugar with patience

The preparation **must be mixed** during the process.

#### 8. Filling into bottles

Jars \_\_\_\_\_ (sterilize)

The hot jam \_\_\_\_\_ (pour) into the jars

The jars can be cooled upside down or can be boiled for some time

#### 9. Storage

Bottled jam \_\_\_\_\_ (store)

10) Final product: The production \_\_\_\_\_ (eat) during family breakfast on toasts