

# General English

**Comprehension:** Read the given passage and answer the questions that follow.

Chocolate was first used as a drink over 3,500 years ago in Central America. Cocoa was first grown in Ecuador, which was, for a long time, the world's number one producer of cocoa beans. It is still one of the top ten producers of the beans, but nowadays more than 70% of cocoa beans come from West Africa.

Cocoa beans come from cocoa trees. These trees grow in tropical forests around the world, from South America to Indonesia. The beans grow in colourful pods of red, yellow and purple. Inside the pods are the beans. The pods are picked by hand to protect the trees.

Once the pods are picked from the tree, they are opened and the beans are taken out. The beans need to go through a number of different processes before they are ready to be turned into chocolate. First, the beans and the pulp are placed in special boxes, where they slowly ferment for up to five days. Here the beans turn brown and start to develop their special flavour. They are then put out in the sun to dry for approximately 14 days. After this, they are roasted for about 15 minutes in preparation for the final stage, when the beans are taken out of their shells. At the end of this process, we are left with the cocoa 'nibs' – chocolate in its purest form and the basic ingredient of all chocolate products.

In order to prepare chocolate liquor from the cocoa nibs, the first step is to grind the nibs by machine or between two large stones. This produces cocoa liquor, a semi-solid paste. This is then cooked and mixed continuously for hours or even days until it is just right. This is also the stage at which other ingredients are added: sugar, milk, various flavours. Interestingly, chocolate melts at 34°C. This is just below body temperature, which explains why it can be so sticky and messy, but also why it melts as soon as you put it in your mouth.

At this point the cocoa nibs are ready for the last stage in the journey. For the cocoa liquor to turn into solid chocolate, it needs to be heated and cooled and heated again until it forms a solid mass. And so, at last, the journey from bean to bar is complete.

**61. To become chocolate, the beans go through many processes. Select the correct sequence of these processes.**

- A. The beans are roasted for about 15 minutes.
- B. The beans and pulp are fermented for up to five days.
- C. The beans are taken out of their shells.
- D. The beans are put in the sun to dry for about two weeks.

**62. What is the first step in making chocolate liquor?**

- A. A semi-liquid paste is made
- B. Chocolate nibs are ground

- C. Chocolate nibs are cooked
- D. Milk and sugar are added to chocolate nibs

**63. What are 'chocolate nibs'?**

- A. Beans in shells
- B. Dried beans
- C. Ground beans
- D. Pure chocolate

**64. Which place is the top producer of cocoa nowadays?**

- A. Central America
- B. West Africa
- C. Indonesia
- D. South America

**65. Which statement is NOT true according to the passage?**

- A. The cooking and mixing of cocoa nibs produces chocolate liquor.
- B. After fermentation the beans start to develop their special flavour.
- C. The cocoa beans grow in colourful pods of red, yellow and purple.
- D. To make solid chocolate cocoa liquor is heated and cooled and heated again and again.

**66. Select the most appropriate SYNONYM of the given word. AFFABLE**

- A. Uptight
- B. Jumpy
- C. Cordial
- D. Nervous

**67. The following sentences has been divided into four parts. One of them contains an error. Select the part that contains the error from the given options.**

- A. The Second World War
- B. broken out in 1939
- C. when I was
- D. 8 years old.

**68. Select the most appropriate meaning of the following idiom. Sail through**

- A. Spend thrift
- B. Being in difficulties
- C. Start performing
- D. Being successful without difficulty