

I Look and mark (✓).



- ☐ French fries are salty.  
☐ French fries are bitter.



- ☐ Chili peppers are bitter.  
☐ Chili peppers are hot.



- ☐ Hot chocolate is salty.  
☐ Hot chocolate is sweet.



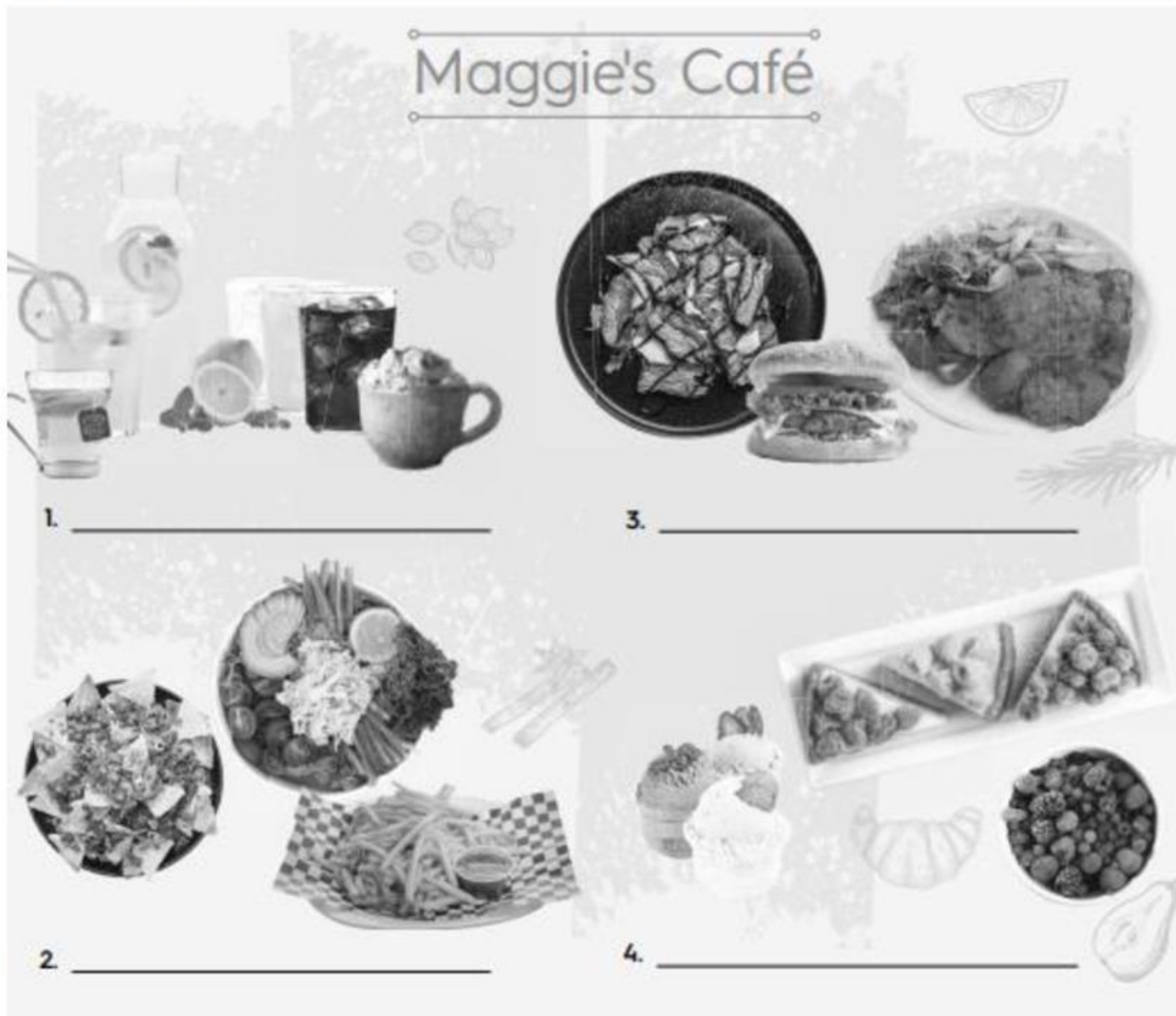
- ☐ Black coffee is bitter.  
☐ Black coffee is sweet.

2 Read and complete.

 bake fry chop mix boil grill

1. Mom loves to \_\_\_\_\_ cakes when it is our birthdays.
2. You need to \_\_\_\_\_ the potatoes to make French fries.
3. The water for the tea will \_\_\_\_\_ at 100° C.
4. Be careful when you \_\_\_\_\_ the onion.
5. My father likes to \_\_\_\_\_ hamburgers.
6. Don't forget to \_\_\_\_\_ the chocolate with the caramel!

3 Look and label.



4 Complete using the correct form of each verb.

 chop    serve    bake    grill    make

1. \_\_\_\_\_ the chicken into small pieces.
2. The apple pie is \_\_\_\_\_ with vanilla ice cream.
3. The chef \_\_\_\_\_ chocolate chip cookies every Wednesday.
4. Milkshakes are \_\_\_\_\_ with ice cream.
5. I like \_\_\_\_\_ fish and vegetables.

## 5 Rewrite the sentences using the passive voice.

1. The baker pours the mixture into the molds.

The mixture \_\_\_\_\_.

2. Chefs use a blender to mix the ingredients.

A blender \_\_\_\_\_.

3. They grow coffee in Kenya.

Coffee \_\_\_\_\_.

4. People serve salad with bread and cheese.

Salad \_\_\_\_\_.

5. People eat pasta all over the world.

Pasta \_\_\_\_\_.

6. People melt the cocoa beans to make chocolate.

To make chocolate, cocoa beans \_\_\_\_\_.



The first thing you need to know is that chocolate is made with cacao

beans grown on cacao trees. Cacao trees are evergreen trees with huge leaves, they can measure up to 61 cm long! These trees are grown on hills or mountainsides, and they are mainly grown in parts of South America, the Caribbean, West Africa, and Southeast Asia. The place where the beans are from give the chocolate different tastes.

Cacao beans are grown in large pods directly off the trunks and branches. These pods contain cocoa beans and a sweet pulp. When the pods are ripe, the beans are harvested and stored in

boxes for fermentation. Once the process is complete, the beans are placed in the sun to dry naturally. Later, the dried beans are shipped to different chocolate makers all over the world.

There, the beans are roasted. Roasting intensifies the final taste of the chocolate. When the beans are ready, they are sent through another machine that removes the outer shell, leaving the cacao nibs. Finally, these nibs are ground into a paste that is called chocolate liquor even though it is not a liquid and does not contain alcohol. From here, the chocolatiers make their secret recipes. Sugar, milk, butter, and some fruits might be included but chocolatiers will never reveal their secrets.



- ☐ The beans are sent through a machine.
- ☐ The beans are shipped.
- ☐ The beans are harvested.

- ☐ The beans are ground into a paste.
- ☐ The beans are roasted.
- ☐ The beans are placed to dry

**2 Read again and circle Yes or No.**

- |                                                    |     |    |
|----------------------------------------------------|-----|----|
| 1. The cacao leaves are up to 61 cm long.          | Yes | No |
| 2. The cocoa trees are grown in East Europe.       | Yes | No |
| 3. The cocoa pods have a salty pulp.               | Yes | No |
| 4. Chocolatiers don't reveal their secret recipes. | Yes | No |