



# CANDY FACTORY

## LOOK AND THINK



### Instructions

**Look at the picture and answer the questions.**

1. What can you see?
2. What types of candy do you know?
3. How do you think candy is made?





# CANDY VOCABULARY

## Instructions

Learn these words before reading the text.



### SUGAR

A sweet ingredient used to make candy.



### MIX

To combine different ingredients.



### HEAT

To make something hot.



### POUR

To move a liquid into a container.



### PACKAGE

To put a product in a package.



### COOL

To become less hot.



**Instruction:** Read the text carefully. Pay attention to the main idea and the order of the steps.

## Candy Factory

Juan and Marie are Culinary Arts students. One day, they visit a candy factory on a school field trip. During the tour, they observe how workers make candy. **First**, the workers measure the sugar, water, chocolate and fruits. **Then**, they mix and heat the ingredients in a large container. The mixture is boiled until it reaches the correct temperature. **Next**, the workers pour the hot mixture into molds. The molds give the candy its shape. After that, the candy cools and becomes hard. **Finally**, the workers remove the candy from the molds and package it for distribution. Juan and Marie learn that making candy requires careful work and following the correct order of the steps.

### A. Read the text and answer the questions.

- 1.What are their names?
- 2.Where do Juan and Marie go?
- 3.What are the ingredients?



### B. Reorganize the steps

- |                                                       |     |
|-------------------------------------------------------|-----|
| The workers pour the mixture into molds ●             | • 1 |
| The workers package the candy ●                       | • 2 |
| The workers measure the sugar and other ingredients ● | • 3 |
| The candy cools and becomes hard●                     | • 4 |
| The workers remove the candy from the molds●          | • 5 |
| The workers mix, heat, and boil the ingredients●      | • 6 |
| The candy is ready for distribution●                  | • 7 |

### C. Choose the correct answer.

1. What do they use to shape the candy?

Large containers      Candy molds      Plastic bags

2. What do workers measure?

Sugar ingredients      Candy packages      Factory machines

3. What do workers heat?

The candy mixture      The candy molds      The candy packages



# CANDY FACTORY CHALLENGE

## TRUE OR FALSE?

Work with a partner. Read each statement carefully and choose TRUE or FALSE. Use the text to check your answers.

1. Juan and Marie visit a candy factory.

TRUE

FALSE

2. The workers measure the ingredients first.

TRUE

FALSE

3. The workers package the candy before boiling it.

TRUE

FALSE

4. The molds give the candy its shape.

TRUE

FALSE

5. The candy cools after it is put into the molds.

TRUE

FALSE

6. Juan and Marie work at the candy factory.

TRUE

FALSE