

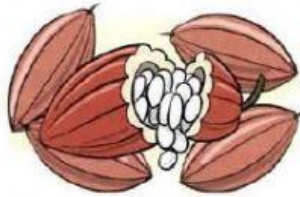
Describing a Process

Use the passive form to describe these pictures:



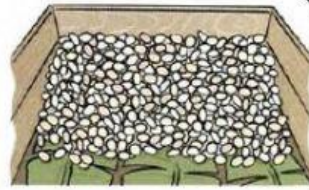
grow

To begin with, cocoa trees in certain countries in South Africa, America as well as Indonesia.



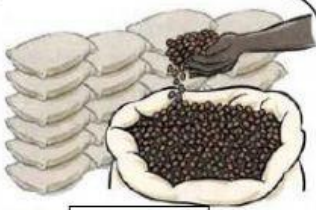
harvest - remove

Once the pods are ripe and red, they and the white cocoa beans, which are inside the pods



lay out

Following a period of fermentation, they are then on large trays so they can dry under the sun.

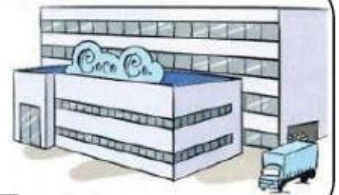


place

Next, they into large sacks and to a factory.



deliver



roast

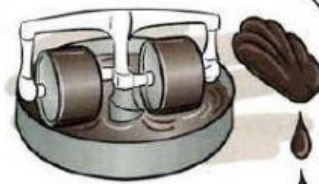
Then they at a temperature of 350 degrees.



crush

separate

After that, the beans and from their outer shell.



press

extract

In the final stage, the inner part that is left and the chocolate



Muhammad Azhar