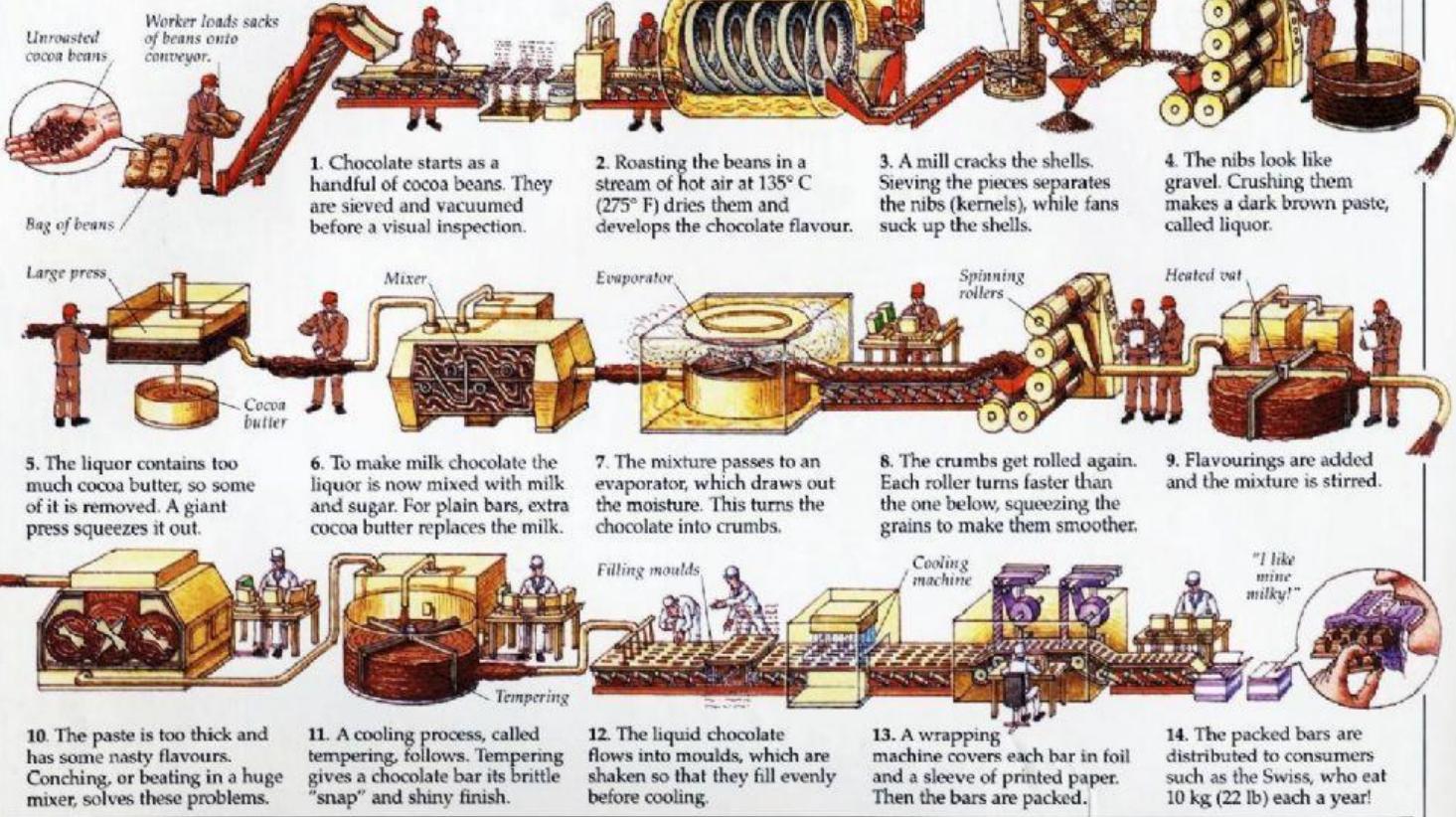




## CHOCOLATE BAR

Until the early 1900s, chocolate was an occasional treat. But during World War I (1914-1918), bars were packed into soldiers' rucksacks, making it universally popular.



A. Study the flowchart and description of the process of making chocolates and circle **T** for true statements and **F** for false statements.

1. Chocolate comes from cocoa beans.
2. Liquor is cream coloured cocoa paste.
3. Plain bars of chocolate are added with milk and sugar.
4. The function of evaporator is to dry up any moisture in the cocoa mix.
5. Spinning rollers give chocolate nasty flavors.
6. Conching is done to make the chocolate smoother.
7. Moulds need to be shaken so that the level of chocolate is even at all sides.
8. Chocolates are wrapped in foil and printed paper.