











**Task 1:** The diagram shows how chocolate is produced. Summarize the information by selecting and reporting the main features and make comparisons where relevant.

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Steps	Writing	Check
	The diagram describes the process of manufacturing chocolate.	
	There are 10 steps involved in the process, beginning with growing cacao trees and ending with pressing liquid chocolate produced.	
<p>Cacao tree Ripe red pods</p> <p>1.</p>  <p>Grown in S. America Africa, Indonesia</p>	At The beginning of the process, the cacao trees, which is grown in South America ,Africa and Indonesia.	
<p>2.</p>  <p>3.</p> <p>Pods White cocoa beans harvested</p>	Next, when the pods are red they are harvested and the white cocoa beans are removed.	
<p>3.</p>  <p>beans Beans fermented</p> <p>4.</p>  <p>Spread in sun to dry</p>	Following this, after period for the beans to be fermented on big leaves then they are spread in sun to dried.	

<p>5.</p>  <p>Put in large sacks</p> <p>6.</p>  <p>Transported by train or lorry</p> <p>7.</p>  <p>Take to factory</p>	<p>Then, they are put in large sacks and transported by train or lorry to factories.</p>	
<p>8.</p>  <p>Beans roasted</p> <p>9.</p>  <p>Beans crushed      Outer shell removed</p>	<p>After, they are then roasted at a temperature of 350 degrees, afterwards which the beans are crushed and separated from their outer shell.</p>	
<p>10.</p>  <p>Inner part pressed liquid chocolate produced</p>	<p>Finally, the inner part is pressed and liquid chocolate is produced.</p>	