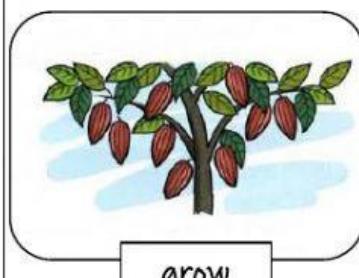
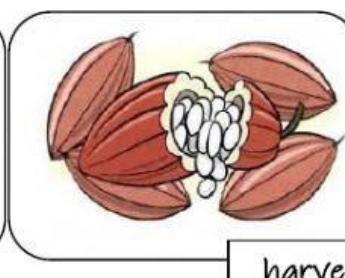


# Describing a Process

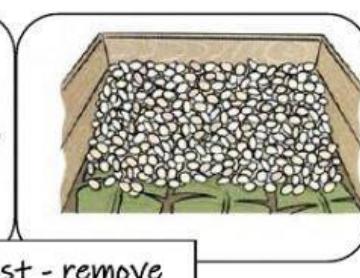
Use the passive form to describe these pictures:



grow



harvest - remove

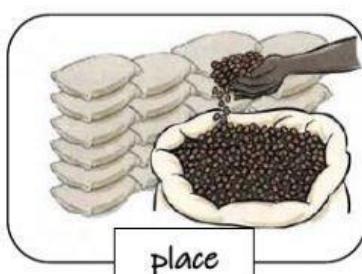


lay out

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

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

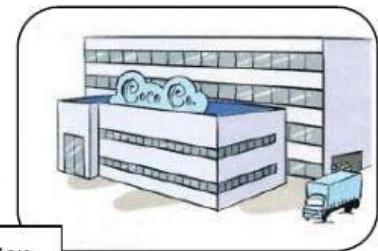
Following a period of fermentation, they are then ..... on large trays so they can dry under the sun.



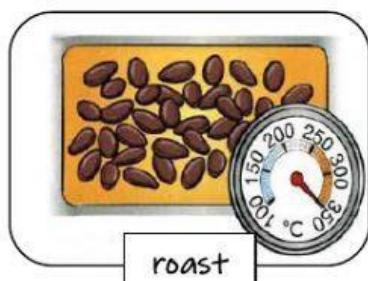
place



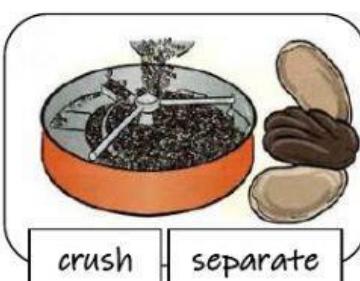
deliver



Next, they ..... into large sacks and ..... to a factory.

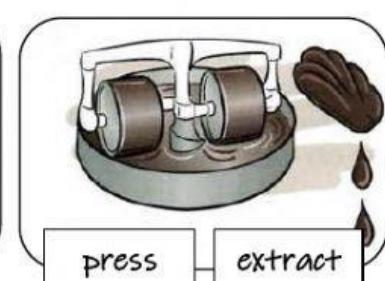


roast



crush

separate



press

extract

Then they ..... at a temperature of 350 degrees.

After that, the beans ..... and ..... from their outer shell.

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



manatay Agar