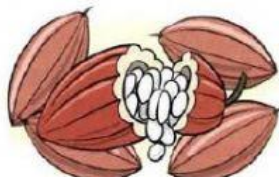


Describing a Process

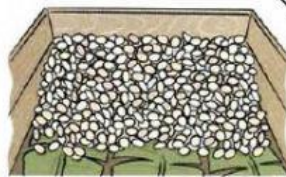
Use the passive form to describe these pictures:



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.

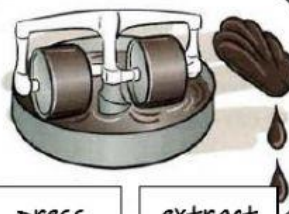


roast



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



Muhammad Azar