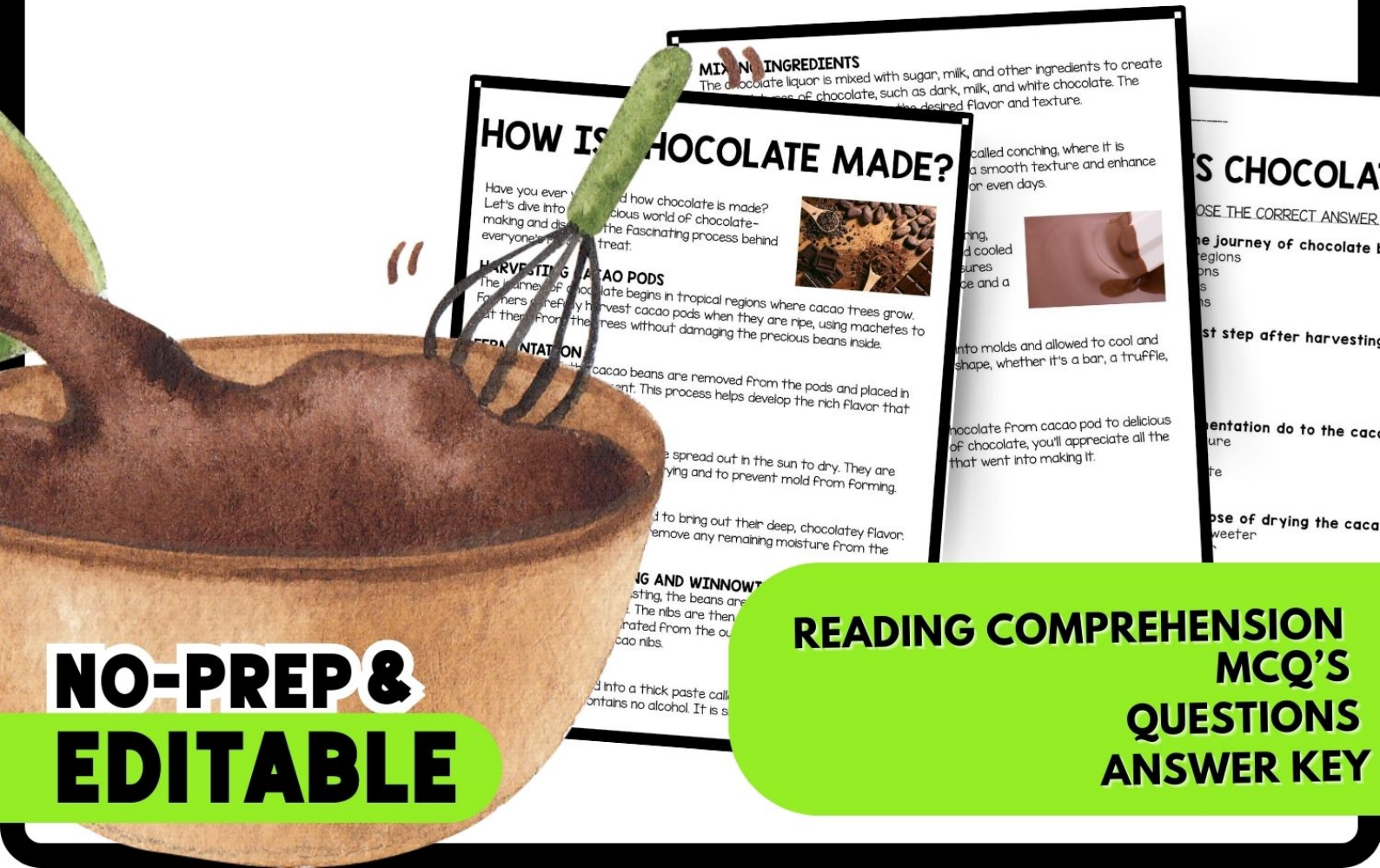


Chocolate Month

HOW CHOCOLATE MADE?

READING COMPREHENSION



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EDITABLE**

**READING COMPREHENSION
MCQ'S
QUESTIONS
ANSWER KEY**

READING PASSAGES WITH TEXT DEPENDENT QUESTIONS

HOW IS CHOCOLATE MADE?

Have you ever wondered how chocolate is made? Let's dive into the delicious world of chocolate-making and discover the fascinating process behind everyone's favorite treat.



HARVESTING CACAO PODS

The journey of chocolate begins in tropical regions where cacao trees grow. Farmers carefully harvest cacao pods when they are ripe, using machetes to cut them from the trees without damaging the precious beans inside.

FERMENTATION

Once harvested, the cacao beans are removed from the pods and placed in large containers to ferment. This process helps develop the rich flavor that makes chocolate so delicious.

DRYING THE BEANS

After fermentation, the beans are spread out in the sun to dry. They are regularly turned to ensure even drying and to prevent mold from forming.

ROASTING

Once dried, the beans are roasted to bring out their deep, chocolatey flavor. The roasting process also helps remove any remaining moisture from the beans.



CRACKING AND WINNOWING

After roasting, the beans are cracked open to reveal the nibs inside. The nibs are then winnowed, which means they are separated from the outer shells, leaving behind the pure cacao nibs.

GRINDING

The cacao nibs are ground into a thick paste called chocolate liquor. Despite the name, chocolate liquor contains no alcohol. It is simply the liquid form of chocolate.

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MIXING INGREDIENTS

The chocolate liquor is mixed with sugar, milk, and other ingredients to create different types of chocolate, such as dark, milk, and white chocolate. The exact recipe varies depending on the desired flavor and texture.

CONCHING

The chocolate mixture undergoes a process called conching, where it is continuously stirred and aerated to develop a smooth texture and enhance the flavor. This step can take several hours or even days.

TEMPERING

The final step in chocolate making is tempering, where the chocolate is carefully heated and cooled to specific temperatures. This process ensures that the chocolate has a glossy appearance and a satisfying snap when broken.



MOLDING AND COOLING

Once tempered, the chocolate is poured into molds and allowed to cool and harden. This gives the chocolate its final shape, whether it's a bar, a truffle, or a chocolate-covered treat.

CONCLUSION

And there you have it, the journey of chocolate from cacao pod to delicious treat! The next time you enjoy a piece of chocolate, you'll appreciate all the hard work and careful craftsmanship that went into making it.

READING COMPREHENSION

**COLORED & B/W
VERSIONS INCLUDED**

Name.....

Date.....

HOW IS CHOCOLATE MADE?

DIRECTIONS. CHOOSE THE CORRECT ANSWER.

1. Where does the journey of chocolate begin?

- a) Temperate regions
- b) Tropical regions
- c) Arctic regions
- d) Desert regions

2. What is the first step after harvesting cacao pods?

- a) Roasting
- b) Fermentation
- c) Drying
- d) Grinding

3. What does fermentation do to the cacao beans?

- a) Removes moisture
- b) Develops Flavor
- c) Turns them white
- d) Adds sweetness

4. What is the purpose of drying the cacao beans?

- a) To make them sweeter
- b) To develop Flavor
- c) To prevent mold
- d) To add texture

5. What happens to the cacao nibs after they are winnowed?

- a) They are roasted
- b) They are ground into chocolate liquor
- c) They are mixed with sugar
- d) They are fermented again

SHORT ANSWER QUESTIONS

1. Where does the journey of chocolate begin?
2. What is the first step after harvesting cacao pods?
3. What is the purpose of fermentation?
4. What happens to cacao nibs after they are winnowed?
5. What is the final step in chocolate making?

6. What is chocolate liquor made from?

- a) Cacao shells
- b) Sugar
- c) Milk
- d) Cacao nibs

7. What process develops a smooth texture and flavor of chocolate?

- a) Tempering
- b) Conching
- c) Roasting
- d) Fermentation

8. What is the final step in chocolate making?

- a) Molding and cooling
- b) Grinding
- c) Mixing ingredients
- d) Drying the beans

9. What does tempering do to chocolate?

- a) Adds color
- b) Removes moisture
- c) Creates a glossy appearance
- d) Makes it bitter

10. What gives chocolate its final shape?

- a) Conching
- b) Drying
- c) Tempering
- d) Molding and cooling

ANSWER KEY

MCQS

1. b) Tropical regions
2. b) Fermentation
3. b) Develops Flavor
4. c) To prevent mold
5. b) They are ground into chocolate liquor
6. d) Cacao nibs
7. b) Conching
8. a) Molding and cooling
9. c) Creates a glossy appearance
10. d) Molding and cooling

SHORT-ANSWER QUESTIONS

1. The journey of chocolate begins in tropical regions where cacao trees grow.
2. The first step after harvesting cacao pods is fermentation.
3. Fermentation develops the rich flavor that makes chocolate delicious.
4. After winnowing, cacao nibs are ground into chocolate liquor.
5. The final step in chocolate making is molding and cooling.

ANSWER KEY
INCLUDED

10 - MCQ'S & 5
QUESTIONS

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