

## 10.5 Reading for pleasure

### Making chocolate

- 1 Look at the photo of a cacao pod. Match words 1-4 to definitions a-d.



- |         |                                  |
|---------|----------------------------------|
| 1 pod   | a the soft inside part of a pod  |
| 2 shell | b the fruit of the cacao tree    |
| 3 pulp  | c the seeds of the cacao tree    |
| 4 beans | d the hard outside part of a pod |

- 2 Read an extract from a factfile.  
3 Complete the summary.

Cacao <sup>1</sup>  pods  begin to grow when a tree is about <sup>2</sup> \_\_\_\_\_ years old. When the pods change <sup>3</sup> \_\_\_\_\_, people take them down and cut them open. First they put the cacao beans in large <sup>4</sup> \_\_\_\_\_ covered with <sup>5</sup> \_\_\_\_\_ leaves for up to a week. Then they dry the beans on large <sup>6</sup> \_\_\_\_\_ in the sun for two or three weeks. After that, the farmers sell the beans to <sup>7</sup> \_\_\_\_\_, who sell them on to <sup>8</sup> \_\_\_\_\_ to be made into chocolate bars.

- 4 Think about the process of making chocolate. Did you know before how chocolate was made? Do you like chocolate? Why/Why not? If so, which type of chocolate is your favourite?

### From cacao pod to chocolate bar

The cacao tree begins to have its first pods after about three years. It is very different from most other trees because its flowers and then its pods grow from the centre of the tree.

The large cacao pods are wonderful to see. At first, they are a beautiful light green. But after six months, when they are ready to open, they become very colourful. They can be bright red or orange, dark purple or deep green.

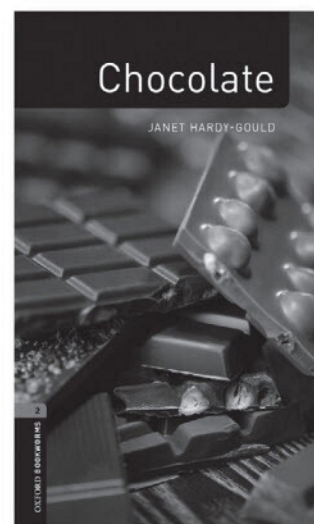
The people on the plantation take down the pods with very long sticks. Then they cut them open with big knives. Inside they find between 20 and 40 cacao beans in the soft white pulp. The beans are very hard and they do not smell or taste like chocolate.

The workers then usually put the beans and the pulp in large boxes with some banana leaves on the top. They leave these in the hot sun for four to seven days and some of the chemicals in the beans begin to change.

The beans are now very different. They are no longer white or purple – they are dark brown. And very importantly, they smell of wonderful chocolate!

Next, the plantation workers put the beans onto large tables. They dry the beans in the sun for ten to twenty days and move them from time to time. On larger plantations they dry them in special buildings. But the best chocolate comes from beans which stay in the sun for a long time.

The farmers then put the beans into bags of about 64 kilograms each and sell them to brokers – business people who buy and sell cacao beans for money. The brokers then sell them to the chocolate factories. But the chocolate factories do not just buy one type of bean. Beans from different countries, or even from different factories, taste different. In the factories, people mix together different types of bean to get chocolate with just the right taste.



Text extract from *Oxford Bookworms Factfiles: Chocolate*