

Name _____

INSTRUCTIONS: Number the steps in making cacao beans into chocolate.

Chocolate makers get the beans in cloth bags.

The bean shells are removed.

Beans are changed in the fermentation process.

Cocoa butter is removed from liquid in molds.

The beans are dried.

Conching takes place.

The chocolate is wrapped in packages for shipping.

Nibs become liquid in the grinding process.

Cleaned beans are blended and roasted.

The pods are cut open, and the beans are scooped out.

Cocoa powder is sent to bakeries and dairies.

The bean pods are removed from the cacao tree.

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INSTRUCTIONS: Circle the simple subject and simple predicate in each sentence. Underline the complete subject once and the complete predicate twice.

1. The pods look like little footballs.
2. A skilled pod breaker cuts open the pods.
3. A worker scoops out the beans.
4. Fermentation changes the beans.
5. Hot air dries the beans.
6. Chocolate makers get the beans in large cloth bags.
7. They roast the beans to bring out the chocolate flavor.
8. Conching is the final step.
9. Molds hold the melted chocolate.
10. Candy stores sell chocolate bars.

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INSTRUCTIONS: Before reading, write what you know or think each word means. After reading the book, make a ✓ if your prediction was correct, or write the correct meaning of the word.

Word	Before Reading Predicted Meaning	After Reading Correct	After Reading Revise Meaning
mole			
ingredients			
cacao			
fermentation			
machete			
conching			
plantation			
consume			
mills			