

Name _____ Date _____

Instructions: Read each question carefully and choose the best answer.

1. The process for making chocolate _____.
 - Ⓐ can be done in your kitchen
 - Ⓑ can be mastered quickly
 - Ⓒ is done only one way
 - Ⓓ has many steps
2. During conching, cocoa butter and cocoa powder are mixed with _____ until smooth.
 - Ⓐ cacao beans
 - Ⓑ sugar
 - Ⓒ cacao
 - Ⓓ all of the above
3. In the process of making chocolate, what is the step after the pods are picked?
 - Ⓐ The beans are put into piles or boxes.
 - Ⓑ The beans are allowed to ferment.
 - Ⓒ The pod is cut open with a machete.
 - Ⓓ The pods are put out to dry in the sun.
4. Which of the following is the best summary statement for this book?
 - Ⓐ There are many beans in every cacao pod that don't look at all like chocolate candy.
 - Ⓑ Chocolate has been around for a long time and still takes many steps to make it ready to eat.
 - Ⓒ Chocolate was first used by people in Central and South America and came to Europe in 1500.
 - Ⓓ Chocolate can be used in many foods and is a favorite treat of many people all over the world.
5. What are **plantations**?
 - Ⓐ large green leaves on the cacao plant
 - Ⓑ people who pick and process cacao
 - Ⓒ large farms that grow various crops
 - Ⓓ what the Aztecs called their cocoa drink

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6. What key ingredient changed attitudes about chocolate in Europe?
 - Ⓐ milk
 - Ⓑ sugar
 - Ⓒ vanilla
 - Ⓓ cocoa butter
7. What conditions does a cacao tree need to grow well?
 - Ⓐ full sunlight when mature
 - Ⓑ protection from wind and sun when young
 - Ⓒ hot and wet
 - Ⓓ all of the above
8. What are **ingredients**?
 - Ⓐ packages of cocoa
 - Ⓑ different food items that go into a recipe
 - Ⓒ blooms on a cacao plant
 - Ⓓ shells from roasted beans
9. What is the first step in the process of making chocolate from fermented dried beans?
 - Ⓐ The beans are cleaned to remove pulp and pieces.
 - Ⓑ The shells are removed and the nib remains.
 - Ⓒ The beans are blended to create the flavor.
 - Ⓓ The beans are roasted to bring out the flavor.
10. How was Hernando Cortez able to grow money on trees?
 - Ⓐ He magically turned beans into money.
 - Ⓑ Cacao beans gave Cortez wisdom to plant money trees.
 - Ⓒ He planted gold coins in the ground.
 - Ⓓ He planted cacao trees so he could use the beans as money and not for chocolate.

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11. Extended Response: Do you think chocolate will still be popular five hundred years from now? Explain why or why not.

12. Extended Response: What conclusion(s) can be drawn from the information in the map on page 5 and the table on page 21?

Quick Check Answer Sheet

All About Chocolate

Main Comprehension Skill: Sequence Events

1. Ⓓ Main Idea and Details
2. Ⓑ Sequence Events
3. Ⓒ Sequence Events
4. Ⓑ Main Idea and Details
5. Ⓒ Vocabulary
6. Ⓑ Main Idea and Details
7. Ⓒ Cause and Effect
8. Ⓑ Vocabulary
9. Ⓐ Sequence Events
10. Ⓓ Cause and Effect
11. Answers will vary but should include valid supporting information. Example: *I think chocolate will still be popular in the future because people from many different times and places have enjoyed chocolate.*
12. Answers will vary but should include the idea that the places where cacao trees grow from which chocolate is made are not the same places where chocolate is most consumed.