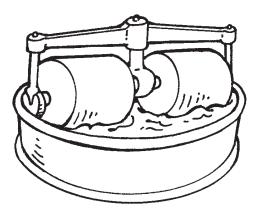
**Instructions:** Number the steps in making cacao beans into chocolate.

ALL ABOUT CHOCOLATE • LEVEL O • 1

::::::::	
	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.
	Mixing 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.
1	The bean pods are removed from the cacao tree.

**Instructions:** Circle the simple subject and simple predicate in each sentence. Underline the complete subject once and the complete predicate twice. The first one is done for you.

- 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.
- They roast the beans to bring out the chocolate flavor.
- Mixing is the final step.
- Molds hold the melted chocolate.
- Candy stores sell chocolate bars.



plantations

**Instructions:** Draw a line to match the vocabulary word to its definition.

- a the soft part inside a plant's stem or fruit
- ② consume ⑤ the tree from which we get chocolate
- 3 pulp a long, thin part on some plants in which peas or other seeds are found
- 4 cacao dlarge farms with many workers
- **⑤** pods **⑥** the different food items that go into a dish or recipe
- 6 fermentation f eat or buy
- ingredientsa natural changing process that occurs in many foods and plants

**Instructions:** Choose two vocabulary words above to use in sentences of your own. Write your sentences on the lines provided. Underline the vocabulary word in each sentence.

2