



How Chocolate Is Made

A favorite treat of many people is chocolate. Whether it is in cookies, cakes, candies, or drinks, most people love this **decadent** and delicious sweet. Have you ever wondered where chocolate comes from?

Chocolate begins by growing in cocoa pods. Farmers **harvest** these pods twice a year. When harvested, the cocoa pods are picked and cut open. A white pulp that has the cocoa beans inside is taken out. Next, the pulp is **fermented** in containers. This is when the pulp and beans are left out to break down. Fermentation helps develop the flavor of the chocolate.

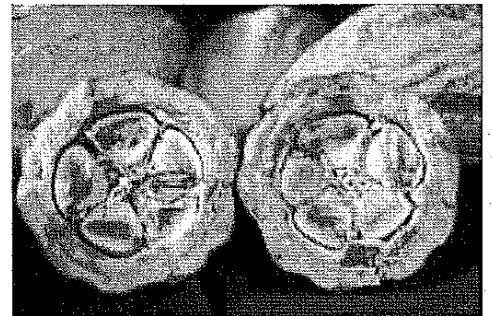
After five to seven days of fermentation, the cocoa beans are dried in the sun. Next, the beans are shipped all over the world to **chocolatiers**.

Once the chocolatier receives the beans, he or she **roasts** them. Some chocolatiers roast their beans in ovens. Next, the cocoa beans have their shells removed. This process is called **winnowing**. The cocoa nib is left. Then, the cocoa nibs are ground into a paste. Soon after, sugar is added to the chocolate. Milk powder can also be added to make milk chocolate. Afterward, the chocolate is **tempered**. Tempering is when the temperature of the chocolate is raised and lowered to create crystals. This makes the chocolate shiny and firm. Most chocolatiers have a machine that does this.

Lastly, the chocolate is poured into a mold. The mold can be shaped like a chocolate bar, hearts for Valentine's Day, or a bunny for Easter.



Farmer harvesting cocoa pod



White pulp inside cocoa pod

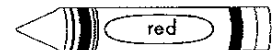


Cocoa beans being dried

Answer the following questions. Underline the text evidence in the color indicated.

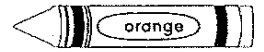
1. What is the meaning of "decadent" as it is used in the first paragraph of the passage?

- a. sour
- b. bitter
- c. delightful
- d. chocolaty



RI.2.4/ 3.4- Unknown Words

2. Read these sentences from paragraph 2 of the passage:

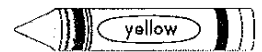


Farmers **harvest** these pods twice a year. When harvested, the cocoa pods are picked and cut open.

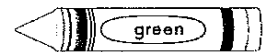
What does the word "harvest" mean in paragraph 2? (Pick all that apply.)

- a. chop
- b. pick
- c. gather
- d. grow

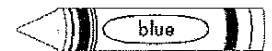
3. What is the meaning of the word "fermented" in paragraph 2?



4. What is the meaning of the word "chocolatiers" in paragraph 3?



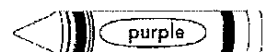
5. Read these sentences from paragraph 4 of the passage:



Once the chocolatier receives the beans, he or she **roasts** them. Some chocolatiers roast their beans in ovens.

What does the word "roast" mean in paragraph 4?

6. What is the meaning of the word "winnowing" in paragraph 4?



- a. The chocolate is poured into a mold.
- b. The shells are removed from the cocoa bean.
- c. Sugar and milk powder are added to the cocoa paste.
- d. The temperature of the chocolate is raised and lowered.