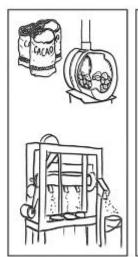
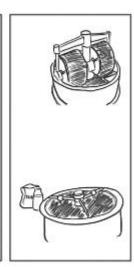
# Tuesday 23<sup>rd</sup> February









Roasting summary

The beans are roasted for between 30 minutes and two hours.

## **Grinding summary**

The beans are ground in a winnower and only the nibs are left. These are crushed to form a paste.

# Harvesting summary

Cocoa beans are grown, harvested, fermented and dried in hot countries.

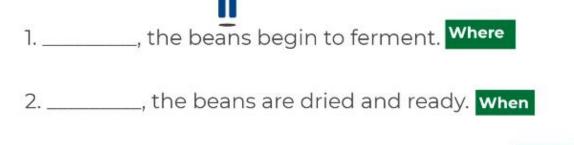
### Mixing and moulding summary

Milk and sugar are added and the mixture is smoothed between rollers. The chocolate is melted and poured into moulds.

### Thursday 25<sup>th</sup> February

When	Where	How
Afterwards,	Deep inside,	Slowly,
Before long,	On the straw mats,	Carefully,
Eventually,	Under the banana	Rapidly,
Later,	leaves,	With great precision,

#### Add a fronted adverbial to these sentences.



3. \_\_\_\_\_, the paste is pushed through rollers. How

4. \_\_\_\_\_, additional ingredients (caramel, nuts and fruit) are added. when

# Write in the missing comma.



- 1. When the beans arrive at the chocolate factory they are hand-sorted by size and country of origin.
- 2. After two hours in the oven the beans have become dark in colour and extremely hard.
- Eventually the lumps in the chocolate liquor are smoothed away.
- 4. At this stage milk and sugar are added.

Friday 26<sup>th</sup> February

This piece of text goes with your PowerPoint for today's lesson.

#### What is ice cream?

When it's time for desert, what's the first thing you think of? For many people, the answer is ice-cream. We eat ice-cream all year round but especially in the Summer. We scoop ice-cream into cones, we put it alongside cake and blend it into milkshakes. Ice-cream is one of the world's favourite food however not many people know how to make it. There are many steps to go through to produce this delicious frozen treat; it's definitely worth the effort. In this text you will find out about the main stages: measuring, blending and freezing. Let's find out how ice-cream makes its way into your freezer.