



Source: Field Museum

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.

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

Add a fronted adverbial to these sentences.



1. _____, the beans begin to ferment. **Where**
2. _____, the beans are dried and ready. **When**
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.
3. Eventually the lumps in the chocolate liquor are smoothed away.
4. At this stage milk and sugar are added.

Friday 26th 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.