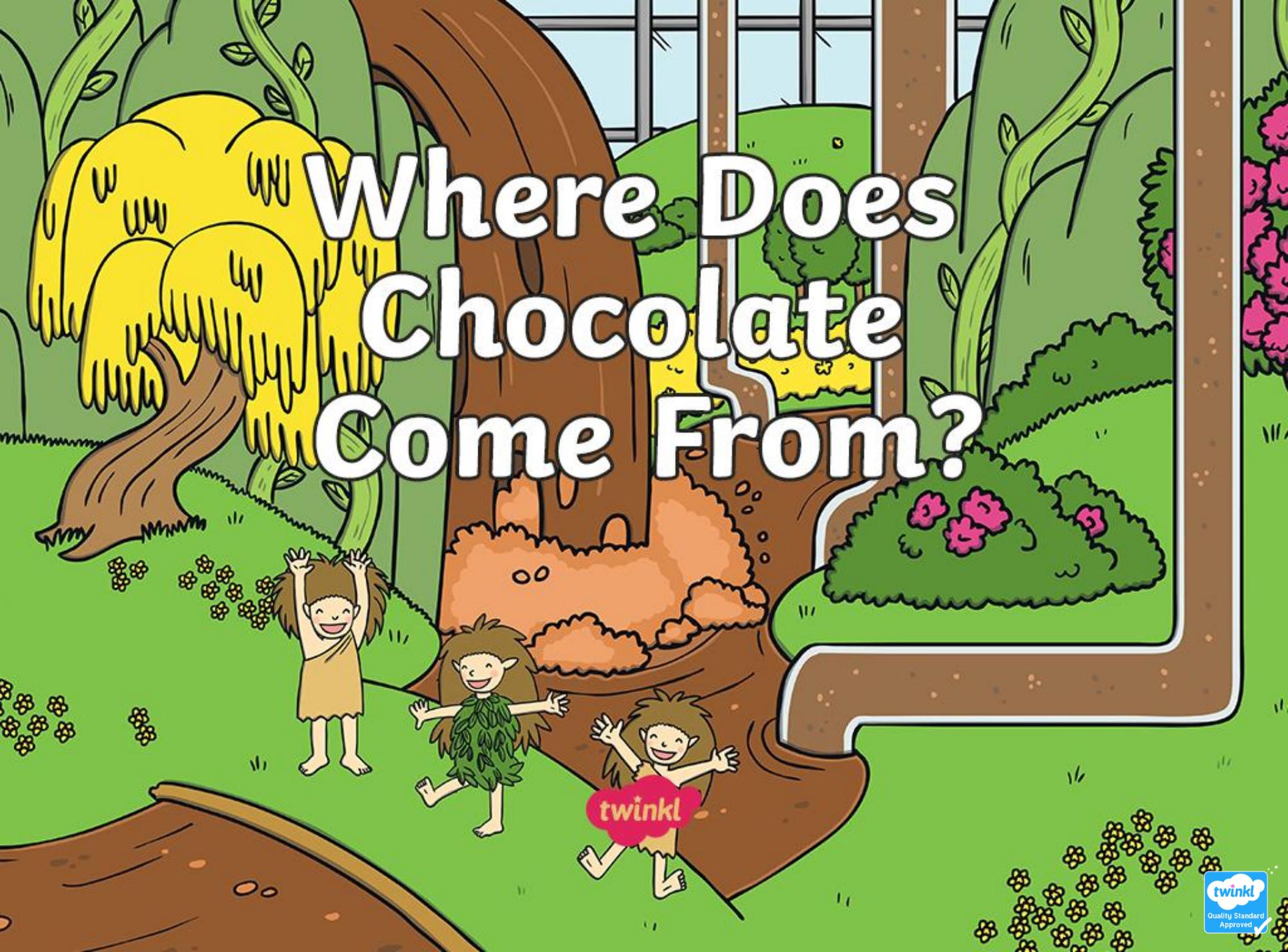
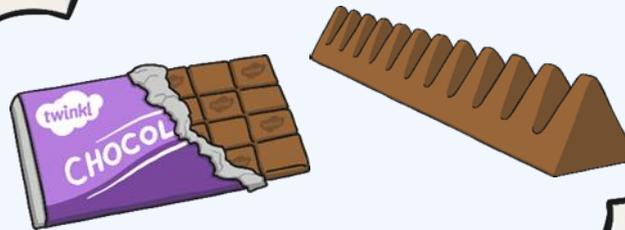


# Where Does Chocolate Come From?



# What Do You Know About Chocolate?



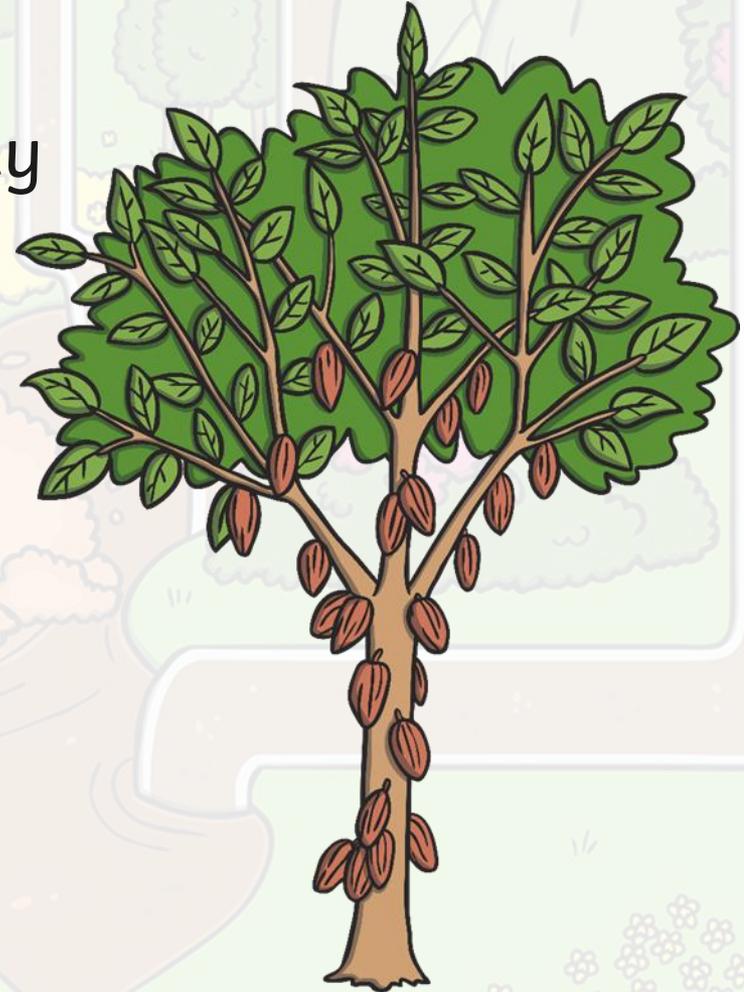
## Discuss It!

Do you like chocolate?  
Where do you think chocolate  
comes from?



# Does Chocolate Come from the Shop?

We buy chocolate from a shop but chocolate actually comes from cacao beans.



# Where Does Chocolate Come From?

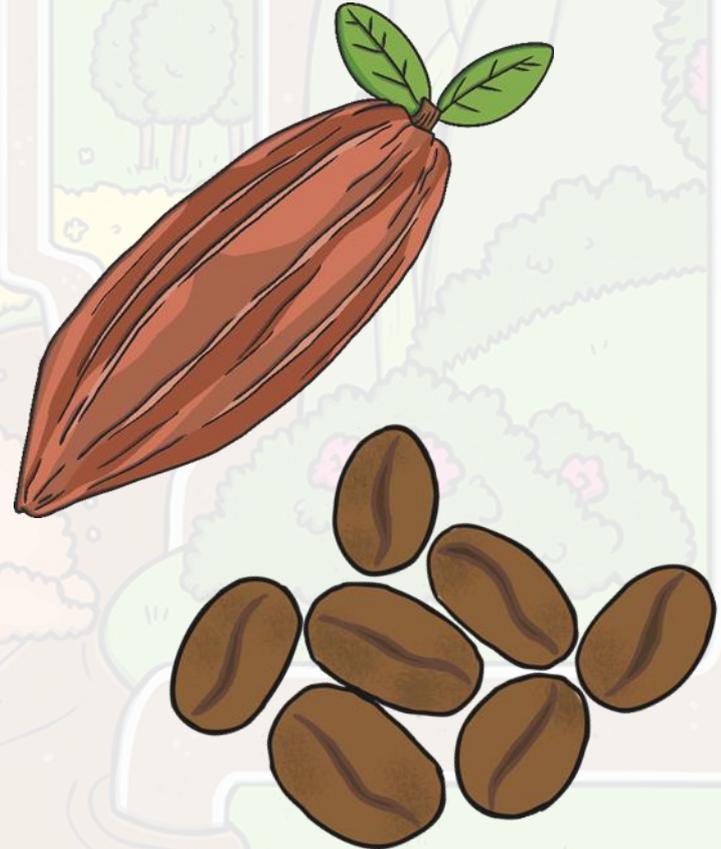
- Chocolate comes from cacao pods.
- Cacao pods grow on cacao trees.
- Cacao trees are grown in large **plantations**, in hot places such as Brazil in South America and Ghana in West Africa.



# How Are Cacao Beans Harvested?

After six months of growing, the cacao pods are **ripe** and they are **harvested**.

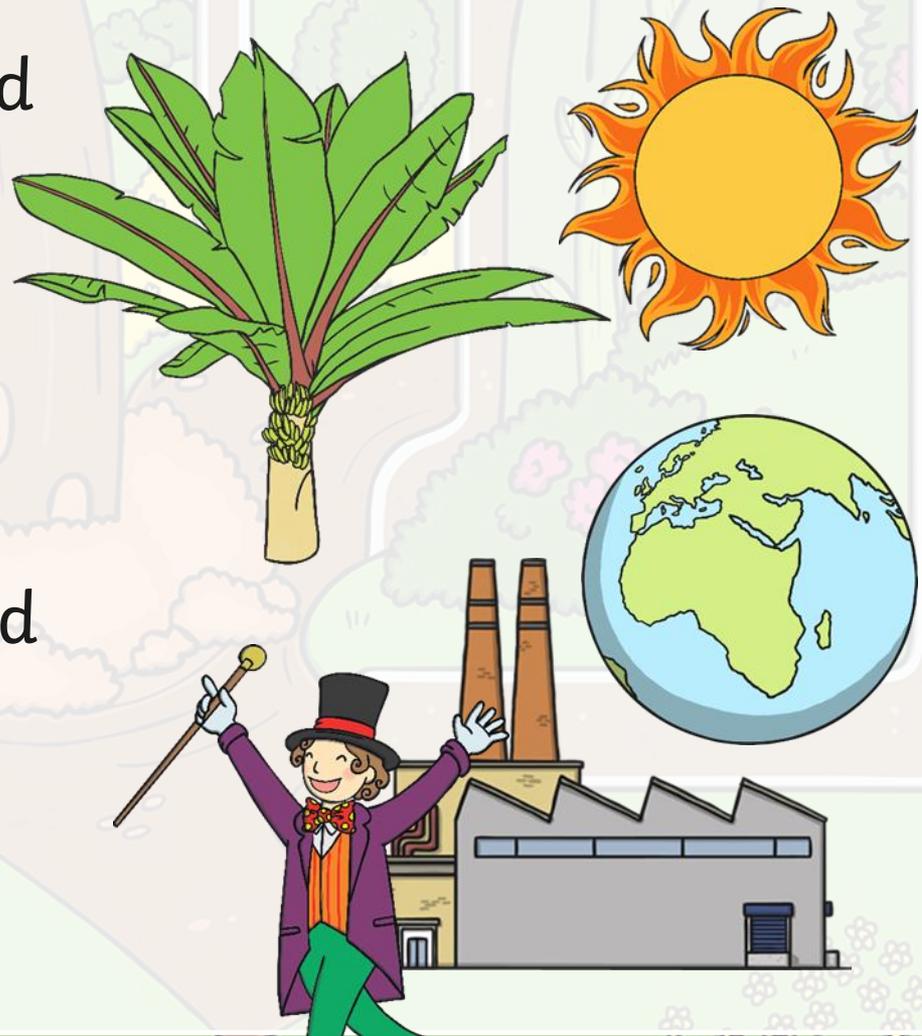
The cacao pods are split open with a **machete** and the cacao beans are removed.



# What Happens to the Cacao Beans?

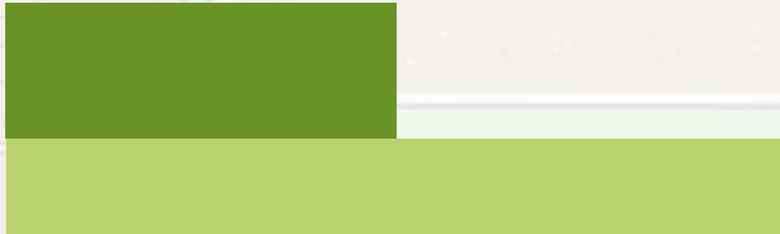
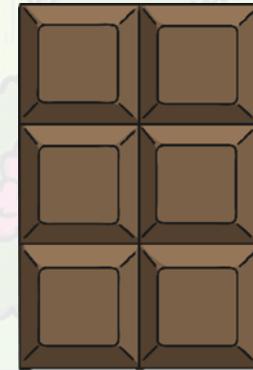
The beans are covered with banana leaves and left to dry out in the sun for about a week.

The beans are shipped out to chocolate factories all over the world.



# How Is Chocolate Made from Cacao Beans?

- In factories, the beans are cleaned and then roasted.
- The shells are cracked and removed and you are left with broken pieces of cacao, called '**nibs**'.
- The nibs are then ground into a thick **paste**.
- Other ingredients, such as sugar, cocoa butter and milk are added to make the chocolate taste nice.
- The chocolate is poured into a **mould** and left to set.
- The chocolate is packaged and sent to shops to be sold.



\*NB. Please check the content in this link, including any comments, is suitable for your educational environment before showing.

# What Is Chocolate Used For?

Chocolate is used to make lots of delicious foods and drinks.



**Discuss It!**

Which is your favourite kind of chocolate?

# Glossary

**harvested** - when crops are collected

**paste** - a thick, soft, sticky substance

**machete** - a large, heavy knife

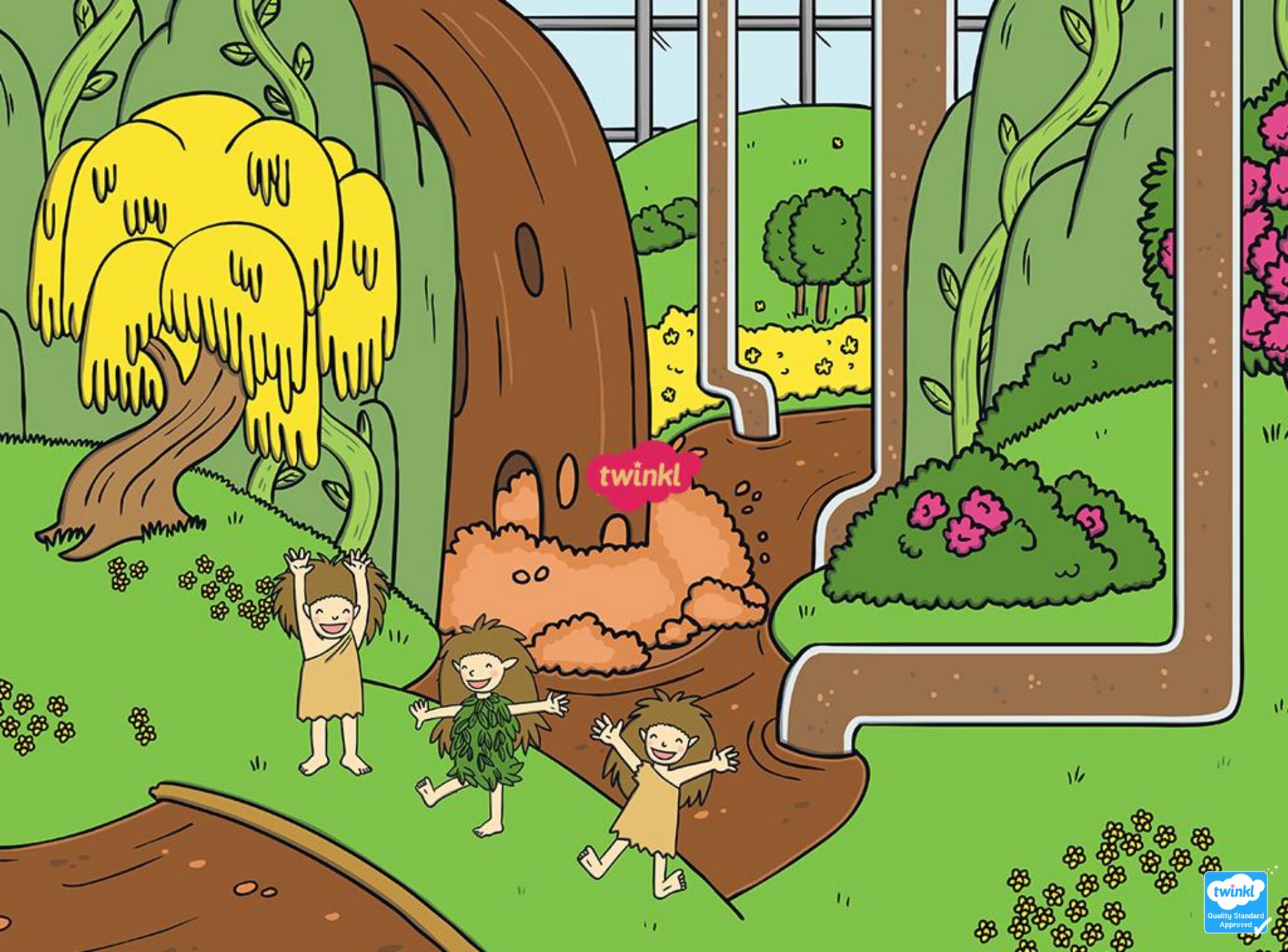
**plantations** - a large group of plants and trees

**ripe** - ready to be used or eaten

**nibs** - crushed cacao beans

**mould** - a hollow container used to give shape to liquid when it cools and hardens





twinkl