

Name _____

The Sweet Story of How Chocolate is Made

Multiple Choice Questions

1. What is the first step in making chocolate from cocoa beans?
 - a. Roasting
 - b. Grinding
 - c. Harvesting and fermenting
 - d. Tempering and molding

2. What is the purpose of roasting cocoa beans in the chocolate-making process?
 - a. To add sugar
 - b. To remove the outer shell
 - c. To develop their chocolatey flavor
 - d. To create a glossy appearance

3. What is cocoa mass?
 - a. A type of chocolate bar
 - b. Cocoa beans after roasting
 - c. The cocoa tree's fruit
 - d. The final chocolate product

4. What is the purpose of conching in chocolate making?
 - a. To harvest cocoa pods
 - b. To create a smooth texture
 - c. To crack open cocoa beans
 - d. To add sugar to the mixture

5. Why is tempering important in making chocolate bars?
 - a. To add more cocoa mass
 - b. To prevent the chocolate from melting
 - c. To achieve a glossy appearance and a satisfying snap
 - d. To speed up the cooling process

