

Name _____

From Bean to Bar: The Fascinating Process of Making Chocolate

Multiple Choice Questions

1. Which step in the chocolate-making process involves the transformation of sugars into chocolatey flavors?
 - A. Harvesting the cacao pods
 - B. Fermentation
 - C. Roasting
 - D. Drying

2. What is the purpose of winnowing in chocolate production?
 - A. To remove moisture from the cacao beans
 - B. To roast the cacao beans
 - C. To remove the outer shells from roasted cacao nibs
 - D. To mix and aerate the chocolate liquor

3. What step gives chocolate its shiny appearance and satisfying snap when broken?
 - A. Drying
 - B. Fermentation
 - C. Tempering and molding
 - D. Conching

4. Where are cacao trees typically grown for chocolate production?
 - A. In cold, snowy regions
 - B. In tropical regions
 - C. In desert regions
 - D. In temperate climates

5. What is the purpose of the conching process in making chocolate?
 - A. To develop the cacao bean flavor
 - B. To remove the papery shells from cacao nibs
 - C. To smooth the chocolate and improve its texture
 - D. To harvest the cacao pods from the trees

