

Name _____

From Bean to Bar: The Fascinating Process of Making Chocolate

Short Answer

1. Why is fermentation an essential step in the chocolate-making process?
2. What role does roasting play in chocolate production, and how does it affect the cacao beans?
3. What is the purpose of winnowing in chocolate production, and how is it achieved?
4. Explain why tempering is an important step in making chocolate bars.
5. What are the primary regions where cacao trees are grown for chocolate production?

