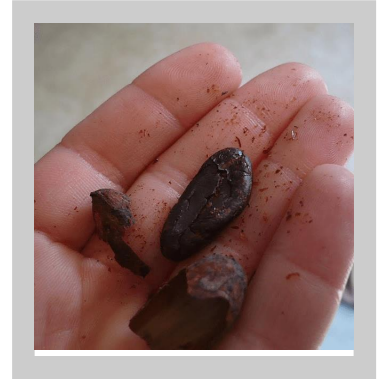


Name _____
Date _____

Working With Chocolate

Carlos Hernandez has always worked with chocolate. As a child in Brazil, he worked on his family's cacao farm. Now he owns and runs his own chocolate factory. A reporter asked Carlos some questions about this topic.



Reporter: Carlos, can you explain where chocolate comes from?

Carlos: Chocolate is made from the seeds of the cacao tree.

Reporter: Those are called cocoa beans, right?

Carlos: Well, they should actually be called cacao (pronounced "kuh-KAY-oh") beans, but long ago English speaking people started saying this word incorrectly. They pronounced this word like most people do today (like "KOH-koh"). They continued to make this mistake over many years. As a result, the pronunciation of this word changed.

Reporter: Where do most cocoa beans grow?

Carlos: Most of the beans come from South America, Africa, and Asia.

Reporter: Can you explain how cocoa beans are turned into chocolate?

Carlos: Sure. First, the cacao pods are picked. The pods need time to ripen. After six days, they are split open. The seeds are removed and dried in the sun for several days. Next, the dried beans are sent to the chocolate factory. Here, the seeds are ground into powder. The powder is mixed with sugar, milk, and other ingredients.

Reporter: That's neat. So, what happens next?

Carlos: Then, the chocolate is heated in a large machine. Finally, the chocolate is cooled and hardened. It is then ready to package and sell all over the world.

Reporter: Which country consumes the most chocolate?

Carlos: Well, people love to eat chocolate in many countries. But, the Swiss people love to eat chocolate the most. Did you know that the average person in Switzerland consumes 22 pounds of chocolate each year?

Reporter: Wow, that's a lot! What do you like most about your job, Carlos?

Carlos: Eating the chocolate, of course!