Name Date

## **HOW CHOCOLATE IS MADE**

Ever wonder how a bar of chocolate is made? Did you know chocolate actually comes from a tree? In the beginning, the chocolate starts as a cacao tree sapling that grows into a tree. These trees produce cacao beans, that are harvested and broken apart, where the bitter

chocolatey insides are ground up by a large machine. A factory machine then mixes the ground cacao beans with your favorite ingredients. These ingredients might be sugar, butter, or simply powder. After the chocolate is produced, the candy is ready to be shipped to a grocery store.

In the box below each picture, correctly number the images from 1 to 6 in the correct order of how chocolate is produced.

