

BEGINNING TO END

Cocoa Bean to Chocolate

by Rachel Grack





Note to Librarians, Teachers, and Parents:

Blastoff! Readers are carefully developed by literacy experts and combine standards-based content with developmentally appropriate text.

Level 1 provides the most support through repetition of high-frequency words, light text, predictable sentence patterns, and strong visual support.

Level 2 offers early readers a bit more challenge through varied simple sentences, increased text load, and less repetition of high-frequency words.

Level 3 advances early-fluent readers toward fluency through increased text and concept load, less reliance on visuals, longer sentences, and more literary language.

Level 4 builds reading stamina by providing more text per page, increased use of punctuation, greater variation in sentence patterns, and increasingly challenging vocabulary.

Level 5 encourages children to move from "learning to read" to "reading to learn" by providing even more text, varied writing styles, and less familiar topics.

Whichever book is right for your reader, Blastoff! Readers are the perfect books to build confidence and encourage a love of reading that will last a lifetime!

This edition first published in 2020 by Bellwether Media, Inc.

No part of this publication may be reproduced in whole or in part without written permission of the publisher. For information regarding permission, write to Bellwether Media, Inc., Attention: Permissions Department, 4012 Blue Circle Drive, Minnetonka, MN 55343.

Library of Congress Cataloging-in-Publication Data

Names: Koestler-Grack, Rachel A., 1973- author.

Title: Cocoa beans to Chocolate / by Rachel Grack.

Description: Minneapolis, MN : Bellwether Media, Inc., 2020. | Series: Blastoff! readers. Beginning to end |

Includes bibliographical references and index. | Audience: Ages 5-8. | Audience: Grades K-1. |

Summary: "Relevant images match informative text in this introduction to how chocolate is made.

Intended for students in kindergarten through third grade." - Provided by publisher.

Identifiers: LCCN 2019027416 (print) | LCCN 2019027417 (ebook) |

ISBN 9781644871386 (library binding) | ISBN 9781618918086 (ebook)

Subjects: LCSH: Cocoa processing--Juvenile literature. |

Chocolate candy--Juvenile literature. | Cocoa--Juvenile literature.

Classification: ICC TP640 K64 2020 (print) | ICC TP640 (ebook) | DDC 663/.92-dc23

LC record available at <https://lcn.loc.gov/2019027416>

LC ebook record available at <https://lcn.loc.gov/2019027417>

Text copyright © 2020 by Bellwether Media, Inc. BLASTOFF! READERS and associated logos are trademarks and/or registered trademarks of Bellwether Media, Inc.

Editor: Rebecca Sabelko Designer: Laura Sowers

Printed in the United States of America, North Mankato, MN.



Table of Contents

Cacao Tree	4
From Tree to Factory	6
Time to Make Chocolate!	10
Chocolaty Treats!	20
Glossary	22
To Learn More	23
Index	24



Cacao Tree



Did you know chocolate
comes from trees?

Where Do Cocoa Beans Grow?



The Ivory Coast produces
1.8 million tons (1.6 million metric tons)
of cocoa beans each year.

Cacao trees grow in **tropical** countries. Their fruit pods hold cocoa beans. These beans become chocolate!

From Tree to Factory

cocoa beans
and pulp

cacao pod



Farmers **harvest** ripe cacao pods. They take out the cocoa beans and **pulp**.

The beans **ferment**
for up to a week.
Flavors start to form!



fermenting beans

You've Just Finished your Free Sample

Enjoyed the preview?

Buy: <http://www.ebooks2go.com>