

# COCOA BEANS

## Step-By-Step

It takes many steps for cocoa beans to turn into chocolate paste. Put these steps in order from 1 to 7 by writing the number next to each step.

- a. Remove the beans from the pods. \_\_\_\_\_
- b. Roast the cocoa beans. \_\_\_\_\_
- c. Ferment the beans under banana leaves. \_\_\_\_\_
- d. Harvest the cocoa pods. \_\_\_\_\_
- e. Dry the beans in the sun. \_\_\_\_\_
- f. Grind the beans into chocolate paste. \_\_\_\_\_
- g. Remove the beans' shells. \_\_\_\_\_



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Answer key: a. 2; b. 5; c. 3; d. 1; e. 4; f. 7; g. 6