

Reading Comprehension Worksheet: Explain Information

Read the short story and answer each question.



From Bean to Bar

Chocolate is a favorite treat around the world, but few people know how much work it takes to make it. The process of turning bitter cocoa beans into sweet, smooth chocolate includes many steps—each one with a purpose.

Step 1: Harvesting Cocoa Pods

Cocoa trees grow in warm, tropical places. Farmers carefully cut large pods off the trees. These pods are filled with cocoa beans, covered in white, sticky pulp.

Step 2: Fermenting the Beans

After the beans are removed from the pods, they are left to ferment for several days. This step helps develop the flavor. Without fermentation, the beans would be too bitter.

Step 3: Drying the Beans

Next, the beans are spread out under the sun to dry. This removes moisture so they can be stored and shipped safely. Wet beans would rot or grow mold.

Step 4: Roasting the Beans

At chocolate factories, the beans are roasted in ovens. Roasting brings out the rich smell and taste that people love in chocolate.

Step 5: Grinding and Mixing

The roasted beans are crushed into a paste called cocoa mass. This paste is mixed with sugar and sometimes milk, depending on the type of chocolate being made.

Step 6: Pouring and Cooling

Finally, the chocolate is poured into molds to shape it into bars, chips, or candies. It's cooled, wrapped, and ready to enjoy!

Each step in the process has a reason. Without any one of them, the chocolate wouldn't look or taste the way we expect.



Name: _____

From Bean to Bar

1. Why do cocoa beans need to be fermented?

- A. To make the beans grow faster
- B. To make them soft and colorful
- C. To give them flavor and reduce bitterness
- D. To turn them into chocolate right away

2. What is the purpose of drying the beans after fermentation?

- A. So they are easier to chew
- B. To help the shells fall off
- C. To prevent mold and prepare for shipping
- D. To keep them wet during roasting

3. Fill in the blank:

Roasted cocoa beans are ground into a _____ and mixed with sugar to make chocolate.

4. Choose two steps from the process and explain what happens and why that step is important.

5. Summarize the full process of making chocolate in 3-4 sentences using your own words.



Parent and Teacher Guide

Guide Reading Level: P

Lexile Level: 645L-795L

Grade Level: 4th Grade, Beginning of the Year

Genre: Informational Nonfiction – Technical Process

Introducing the Text

“Today we’ll read about how chocolate is made. As we go through the steps, we’ll focus on what happens and why each step is necessary. This will help us understand the full process and how every part plays a role.”

Vocabulary: harvest, ferment, moisture, roast, cocoa mass

Before Reading Discussion Questions

1. What do you already know about chocolate or how it’s made?
 2. Why do you think it takes more than one step to create a chocolate bar?
 3. What might happen if a step was skipped?
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During Reading Discussion Questions

1. What happens to the flavor of the beans during fermentation?
 2. Why is drying important before the beans are shipped?
 3. What happens to the beans after they are roasted?
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After Reading Discussion Questions

1. What is the full process described in the text?
 2. How does each step help prepare the chocolate we eat?
 3. Why is it important to understand what happens and why in nonfiction texts like this?
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Activity Idea

Have students create a labeled flowchart showing the 6 steps of chocolate-making from the passage. For each step, they must write what happens and why it’s important. Then, challenge students to create a wordless version of the same chart using only illustrations to show the full process.

