
ENGLISH

Paper 1 Non-Fiction

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For Examination from 2018

1 hour

This document consists of **3** printed pages and **1** blank page.

Text A

How is chocolate made?

Have you ever wondered where chocolate comes from? Well, chocolate is made from beans which grow in pods on the *Theobroma cacao* tree. These trees grow in several different countries and the flavour of the beans varies depending on where they come from. The beans also vary in flavour, depending on the age of the tree.

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After the beans have been collected and dried, they are transported to chocolate factories. There, the beans are weighed and separated by type so that the manufacturer knows exactly what kind of cacao is going into the chocolate. This ensures the flavour of the chocolate is consistent over time. Some manufacturers use up to twelve types of cacao, depending on the flavour of chocolate they want to create.

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Once weighed, the cacao beans are roasted in large ovens for up to two hours. The heat not only dries and darkens the beans, but also brings out their flavour. Next, the cacao beans are cracked, and then winnowed – that is, the broken shells are blown away, which leaves the crushed pieces of cacao beans, called ‘nibs’. These are edible but do not taste very pleasant. The cacao nibs are then crushed and ground into a thick paste called chocolate liquor. This is bitter and not very smooth or creamy. To improve the flavour, the manufacturer mixes in things like sugar, vanilla and milk.

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You could eat this mixture, and it would taste pretty good, but it wouldn’t quite have the right texture. So the manufacturer runs the mixture through steel rollers and then it is ‘conched’. This is a process which involves putting the mixture in a machine that mixes and mashes the chocolate. Conching can last a few hours for cheaper chocolate, and up to six days for more expensive types.

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Finally, we have chocolate!

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Text B**The Chocolate Party Company**

Calling all young chocolate lovers. Are you looking for a special theme for a party? Then come to us!

Our chocolate parties combine the very best quality Belgian chocolate with fun-packed activities. Our experienced chocolatiers love to share their magic chocolate-making skills and make sure everyone has a great time. Spend two unforgettable hours creating scrumptious chocolate masterpieces, such as cute chocolate animals, crispy coconut cups or, best of all, our mouth-watering, melt-in-the-middle chocolate stars. All sorts of delicious toppings are available, including caramel sprinkles, chocolate-coated honeycomb crumbs and – our favourite – very berry strawberry curls.

Perfect for any special occasion, our fantastically fun parties will help you to create chocolate delights that will impress everyone. The time will just fly. But the fun doesn't stop there because, at the end, you and your friends will take away party bags crammed with your own, delicious, handmade treats. You will also take with you a wealth of knowledge about the secret art of the chocolatiers, making this a day you'll never forget.

Parties last for two hours, are suitable for children from 8–14 years old and are available seven days a week. We run throughout the day, starting at 10 am, with the last party finishing at 9 pm on weekdays and 10 pm at weekends and during holidays. See our website for prices, availability, and more details.

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