Summarize a Text

Grade 4 Reading Worksheet - Building Confidence

Name _____ Date _____

Read the text. Circle the detail that is important enough to include in a summary.

READ THIS FIRST

From Cacao Pod to Chocolate Bar

Chocolate starts as a seed on a tree. Cacao trees grow in hot, rainy places near the equator, such as Ghana and Ecuador. Big pods, shaped a bit like footballs, grow right on the tree's trunk and branches.

Farmers cut the ripe pods open by hand. Inside, thirty to fifty seeds are tucked in a sweet white pulp. These seeds are called cacao beans. Fresh beans taste very bitter, nothing like a chocolate bar.

Next, the farmers pile the beans under banana leaves for about a week. During this time, the beans warm up and begin to change. This step, called fermenting, starts to build the chocolate flavor. Then the beans are spread out in the sun to dry. Workers rake them often so they dry evenly.

The dried beans are packed into sacks and shipped to chocolate factories around the world. At the factory, the beans are roasted, much like coffee beans. Roasting makes the flavor deeper and fills the air with a rich smell. Machines crack the beans and remove the thin shells.

The inside pieces are ground into a thick, dark paste. Chocolate makers mix in sugar, and sometimes milk. They stir and smooth the mixture for hours. Finally, the warm chocolate is poured into molds and cooled into bars.

From tree to bar, the journey can take months and cross an ocean.

1. Workers rake the beans often so they dry evenly.
   The pods are shaped a bit like footballs and grow on trunks.
   The beans are fermented and then dried in the sun.

2. The beans are roasted, ground and mixed with sugar.
   Ghana and Ecuador are two places where cacao trees grow.
   Roasting makes the factory air fill with a rich smell.

3. Fresh beans taste very bitter.
   The pulp inside the pod is sweet and white.
   Farmers cut the pods open to get the beans.

4. Chocolate makers stir and smooth the mixture for many hours.
   Machines crack the beans and remove the thin shells.
   The finished chocolate is poured into molds to make bars.

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Answer Key - Grade 4 Reading Worksheet - Building Confidence

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