# SCORE CENTRE

Comprehension Skills	Score	NINJA DETAILS
True or False	/ 5	Name:
Label	/ 6	
Matching	/ 5	Final Score:
Underline	/ 5	/ 44
Fill in the Gap	/ 8	Reading Skill Level:
Find and Copy	/ 5	
Sequencing	/ 5	
Multiple Choice	/ 5	Date:
Total	/ 44	/ /

Vocabulary Ninja - Reading Skill Level					
GRASSHOPPER	SHINOBI	WARRIOR	SAMURAI	ASSASSIN	GRAND- MASTER
0 - 8	9 - 15	16-22	23 - 29	30 - 36	37 - 44

Fill in all of the details in the score centre to discover where your strengths are! Then think about which skills you need to develop and train! Place a tick to show which reading skill level you have achieved.

### The Comprehension DOJO Vocabulary Ninja

# chocolate



# Master essential non-fiction reading retrieval skills with The Comprehension Dojo.

Embed reading comprehension skills throughout your curriculum. Meet the needs of the National Curriculum. Questions that mirror KS1/2 examinations. Engaging topics to spark pupils' imaginations.

### The Comprehension DOJO Vocabulary Ninja

Chocolate is eaten by millions of people all over the world. Most of us love this sweet, creamy treat and some people even say they are addicted to it! Whatever type of chocolate takes your fancy, it's hard to imagine life without it.

### The History of Chocolate

Chocolate originated in South America. The ancient Maya used cacao beans to create a drink, by grinding and drying the beans then mixing the powder with water. It was nothing like the hot chocolate of today. It was bitter and often mixed with chilli. The Aztecs conquered the Maya and continued the love of chocolate. They loved it so much, they thought it was a gift form the gods and, to them, was more valuable than gold.

During the 16<sup>th</sup> century, a Spanish traveller called Hernán Cortés went to South America, where he discovered the spicy chocolate drink. When he took some back to Spain, they added sugar or honey to sweeten it, making it even more delicious. After that, chocolate took off in Europe, with all the rich aristocracy drinking the sweet liquid.

In 1828, a man called Coenraad van Houten from Amsterdam invented the cocoa press, which made chocolate cheaper and more widely available as it was able to be mass produced. In 1847, British chocolatier, JS Fry and Sons developed the first ever solid chocolate bar.



### **Chocolate Production**

Cocoa beans come from the cacao tree. These trees only grow near the equator as they need a warm, wet climate to grow. The trees produce fruit called pods. Each pod contains 20-60 seeds or cocoa beans.

- 1) Harvest: pods are hand-picked and beans are removed.
- 2) Fermentation: beans are placed in special boxes for five days to develop the flavour.
- 3) Drying: beans are spread in the sunshine to dry out for 14 days.
- 4) Roasting: beans are roasted for 10-15 minutes to sterilise them.
- 5) Winnowing: the shells are removed from the beans. What is left over is called the 'nib'.
- 6) Grinding: nibs are ground which produces a cocoa liquid.
- 7) Conching: the liquid is mixed continuously for up to five days to develop the flavour and texture.
- 8) Tempering: the liquid is slowly heated and cooled, which helps it harden into a solid block. Voilà, chocolate!

### Fairtrade

There are around 6 million cocoa farmers in the world and they work extremely hard but often don't earn enough money to meet their basic needs, like decent food, housing and education. Fairtrade is when the farmers are guaranteed a fair price for their crops and have good working conditions.

Next time you are tempted to have a chocolatey treat, look for the Fairtrade logo to ensure you are doing your bit to support the future of our much loved chocolate.

## True or False

True or false questions rely on a pupils ability to decide whether a statement is correct or not. To do this they need to be able to locate evidence accurately.

#### Decide if the statement is True or False. Put a tick in the correct box.

STATEMENT	TRUE	FALSE
There are around 10 million cocoa farmers in the world.		
Cocoa beans come from palm trees.		
Chocolate originated in South America.		
Chocolate bars were invented in 1847.		
The Aztecs thought chocolate was more valuable than gold.		

### LABel

Labelling often focuses on organisational features and requires a pupil to re-present the information.

Label the table below with the correct stage in the production of chocolate.

-				$\supset$	
The she removed f bea	from the		d is slowly nd cooled.	continuc	id is mixed busly for up re days.
Pods handpi		Beans are spread out in the sunshine.		special	e placed in boxes for days.
				$\supset$	
		choc	olate		



### Matching

Matching is an essential retrieval skill. Matching is where associated information is identified!

#### Draw a line to the information that is linked in the text. Remember to look back at the text to find the answer.

The Aztecs conquered	The Maya.
Fairtrade is when	Invented the cocoa press.
A man called Coenraad van Houten	The cacao tree.
Cocoa beans come from	Farmers are guaranteed a fair price for their crops.
Each pod contains	20-60 seeds.
	Ninja Tip: Skim and Scan to locate information
chocolate	efficiently!

# Underline / Highlight

Underline/Highlight is usually a word or phrase and can be linked to a pupil's understanding of meaning.

### The History of Chocolate

Chocolate originated in South America. The ancient Maya used cacao beans to create a drink, by grinding and drying the beans then mixing the powder with water. It was nothing like the hot chocolate of today. It was bitter and often mixed with chilli. The Aztecs conquered the Maya and continued the love of chocolate. They loved it so much, they thought it was a gift form the gods and, to them, was more valuable than gold.

#### Underline (U) or Highlight (H) Questions.

1	Underline or Highlight a word that means to have a sour taste.
2	Underline or Highlight a word that means where something came from.
3	Underline or Highlight a word that means really, really old.
4	Underline or Highlight a word that means worth a great amount.
5	Underline or Highlight a word that means was taken over.

## Fill in the GAP

Requires completion of a sentence or phrase with words drawn from the

### text. Retrieve the exact word or words from the text.

1	When he took some back to Spain, they added sugar or to sweeten it.
2	Some people even say they areto it!
3	Roasting: beans are roasted for 10-15 minutes to them.
4	They need a, climate to grow.
5	Next time you are tempted to have a chocolatey treat, look for the
6	After that, chocolate took off in Europe, with all the rich drinking the sweet liquid.
7	The trees produce fruit called
8	1847, British chocolatier, developed the first ever solid chocolate bar.

### FIND AND COPY

Requires pupils to locate information by skimming and scanning. Then locating words based on meanings or suggested synonyms.

#### Find and copy the words for the suggested meaning.

1	Look at the <b>The History of Chocolate</b> . <b>Find and copy</b> a word that means really good to eat.
2	Look at <b>the first paragraph. Find and copy</b> a word that suggests chocolate is only eaten sometimes because it is special.
3	Look at <b>The History of Chocolate. Find and copy</b> a word that means less expensive.
4	Look at <b>Chocolate Production. Find and copy</b> a word that means without stopping.
5	Look at <b>Chocolate Production. Find and copy</b> a word that means promised.

chocolate

