

**Actuele lesbrief Engels – Really Good Chocolate**

**Voor de docent**

Net als allerlei bedrijven is ook de chocolade-industrie druk bezig met het zoeken naar manieren om duurzamer te produceren. Al hun research lijkt nu geleidelijk vruchten af te werpen.

**ERK-niveau**

Lezen B1 – *Lezen om informatie op te doen: Kan belangrijke feitelijke informatie begrijpen in korte verslagen en artikelen. (LEB1-3a)*

Leesstrategieën - *Kan de betekenis van zo nu en dan voorkomende onbekende woorden afleiden uit de context en de betekenis van zinnen herleiden, op voorwaarde dat het besproken onderwerp bekend is.*

*- Kan digitale technologie zoals internet en zoekmachines gebruiken om woord- en zinsbegrip te controleren, indien toegestaan.*

**Intro**

Chocolate companies are experimenting with new recipes. They are not just interested in new tastes. They also want to do their bit for a better environment.

Assignment 1

Read the assignment and write down the answers in English. You may use English-language Internet sources to help you.

a Chocolate is made from a fruit: the cocoa fruit. List other fruits you know.

b Divide your list in two groups: one of fruits that grow outdoors in the Netherlands, one of fruits that only grow elsewhere. Look it up if you are not sure.

**Really Good Chocolate**

Many people love chocolate. It is their favourite sweet treat. At certain times in the year (Halloween, Christmas, Easter, ...), the chocolate industry can hardly keep up. But could eating all this chocolate be bad for the environment? Most people don’t stop to think about that side of eating chocolate. But maybe they should. It’s good to know things and to realize the consequences of your choices.

Barry Callebaut is one of the largest chocolate companies in the world. It is a Swiss chocolate maker. They want to help chocolate lovers make good choices. They have developed a new product. The new chocolate is aimed at younger people. It is for lovers of chocolate who want healthier products that are also healthy for the earth.

People want products with less sugar and more nutrition. They also want products that are not so bad for the environment. The Swiss company has a new chocolate recipe. It uses all of the cocoa fruit, instead of just the beans. This gives the chocolate a more fruity flavour. Usually, most of the fruit is thrown away. Only a small part is used to make the chocolate we eat. Many people think that is wasteful.

At Callebaut they say that the whole fruit has good parts. The cocoa fruit has beans, peels, pulp, and juice. They can be used in many products, such as juices, smoothies, frozen desserts, bakery and pastry products, snacks and of course chocolate bars and other chocolate candy. They say using the whole fruit is better for the environment because they produce less waste.

Chocolate makers are having some problems. The ingredients have become more expensive. People are also buying less chocolate. They think other food is better for them.

Nestlé is also a Swiss company. In July, Nestlé, said that it had made a new chocolate from just cocoa beans and pulp. No extra sugar was added. Also in July, the British chocolate maker Cadbury introduced a new kind of its milk chocolate bar. It has less sugar.

The chocolate makers at Callebaut say that they want to make products that meet people's needs and taste great. This will respond to what young people want. A company spokesman said: “By using more of the cocoa fruit and wasting less, we are having a positive impact on the planet.”

Based on: *www.theguardian.com*

Assignment 2

Read the text. For each definition, find the word or words it describes in the text and write them down.

a to go as fast as someone or something

b to know the effects of something

c good for the health

d the substances of food that are good for you

e the air, water, and land in or on which people, animals, and plants live

f how food or drink tastes

g causing something valuable to be thrown away

h the skins of fruit

i to offer the things that people want

j a powerful good effect

Assignment 3

a True or false?

1 All chocolate is wasteful because it is made using only cacao beans.

2 Barry Callebaut is a leading chocolate company from Switzerland.

3 Chocalate with no extra sugar can only be bought in Switzerland.

4 Many chocolate makers are experimenting with healthier chocolate recipes.

5 These days chocolate makers have to pay more for their ingredients.

6 Younger people only want healthy chocolate.

b Why are chocolate makers offering chocolate with no or less sugar?

1 Sugar has become very expensive.

2 Sugar is really bad for the environment.

3 That is what people want these days: food with less sugar.

4 The cocoa fruit is naturally sweet, so the sugar is no longer needed.

c How are chocolate makers trying to help the planet with their new products?

1 Chocolate bars with less sugar are lighter. They can be transported more efficiently.

2 Cocoa fruits grow on trees. Trees can help to stop global warming.

3 The new chocolates are wrapped in paper instead of plastic.

4 They now use the whole cocoa fruit instead of throwing a great part away.