

## Bean to Bar photo descriptions (short)

Write your captions in the boxes above each description.



Cocoa trees grow in hot, damp climates in countries on or near the equator, such as Ghana and Brazil. After 3–5 years, each tree can produce more than 20 pods like this, which are ripe when they turn yellow.



This photo shows Comfort and her daughter Benedicta sitting in a clearing on their cocoa farm. They have already cut down the pods from the tree with the large, long knife – called a cutlass – which Comfort is holding. Comfort splits the pods with the knife and Benedicta scrapes out the sticky white beans.

Pods are harvested twice a year. The main harvest is October to February, and there is a smaller one in June/July.



Comfort has collected her beans and wrapped them in banana or plantain leaves. She needs to leave them in a warm, shady place to ferment for 5 to 7 days.



These beans have fermented and are beginning to turn a chocolatey brown. They have been laid out in the direct sunlight to dry on special drying racks made of locally grown bamboo.

Once the beans are dry, farmers pack them into jute sacks and take them to the recorder, Addae Mensah Joseph. He uses his scales to check each sack weighs exactly 62.4kg and pays the farmer half of what he will earn. The other half is paid, when the cocoa is accepted by Cocobod, the government cocoa board.

Stephen Arthur and Kofi Atta, two cocoa farmers, load trucks with sacks of cocoa beans. Each truck can carry 180 sacks.

Tema is the biggest port in the country, and it's from here that most of Ghana's cocoa is exported. Containers are loaded on to ships, which carry cocoa to Europe, where it will be used to make chocolate.

After the beans arrive at the European port, they are taken by lorry to the chocolate factory. Here the cocoa beans are roasted and winnowed (to get rid of their shells), and turned into cocoa butter and cocoa liquor. These are then mixed together in a process called conching. Milk, sugar, vegetable oil and flavouring are mixed in at this stage to a specific and secret recipe.