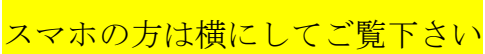


1 *For Teachers: When you use Dual method, please have the students do the shadowing after you. Then*
 2 *have them read by them self. And correct their pronunciation, through all of this material.*

3 イートックのレッスン以外で使用禁止。Ban using this without eTOC

4  Part2 Lesson9.G2-3B-2018.3chobundokkai  スマホの方は横にしてご覧ください

4 **A NEW TYPE OF CHOCOLATE**

5 Chocolate is one of the most popular foods in the world, and more and more of it
 6 is consumed every year. Recent research has shown that chocolate can have
 7 good effects on people's health. However, chocolate also contains ingredients,
 8 such as fat and sugar, which can be harmful. This means that eating a lot
 9 chocolate is not good for you. Recently, though, a team of scientists at the
 10 University of Warwick in the United Kingdom has come up with a way to
 11 replace fat in chocolate without affecting the taste. The reason that traditional
 12 chocolate has so much fat in it is that the fat is needed to keep all the
 13 ingredients combined together. Chocolate usually consists of cocoa powder, cocoa
 14 butter, fat from milk, sugar, and water.

15 **Further Questions & Sample Answers**

17 *For Teachers: Please use the direct method like CALLAN for this part. 1. Ask student to answer the*
 18 *question on their own first. 2. Then read the "sample answer". 3. Tell student to close their eyes. 4. Let*
 19 *them repeat after you again. Because student can't see the answer. 5. Have the student try to memorize the*
 20 *answer. 6. Once they have memorized the answer, ask the question one last time.*

19 **1) According to the passage is eating chocolate good for you?**

20 *1) Yes, because it has good effects on people's health but eating a lot is not good.*

21 **2) Why was fat an essential ingredient in making chocolate?**

22 *2) Because it is needed to keep all the ingredients combined together.*

23 These ingredients separate easily. Therefore, extra fat is added to keep all these
 24 different ingredients together. The fat also creates the smooth feeling of
 25 chocolate. The team of scientists, though, has found a new and much healthier
 26 way to keep the ingredients of chocolate together. In this method, first, fruit
 27 juice, which is healthier than fat, is converted into tiny bubbles. These are then
 28 mixed with the other ingredients in order to hold them all together. According to
 29 the leader of the team, Stefan Bon, it is possible to replace up to 50 percent of
 30 the fat with fruit juice in this way. The method can be used with dark, milk, or
 31 white chocolate, and the fruit juice maintains the feeling of chocolate in the
 32 mouth.

33 **Further Questions & Sample Answers**

33 **3) What does extra fat do to chocolate?**

34 *3) It keeps all the ingredients together and it creates the smooth feeling.*

35 **4) How did the team of scientists make chocolate healthier?**

36 *4) They used fruit juice to keep the chocolate together instead of fat.*

37 So far, the team has been able to use cranberry, orange, and apple juice.
 38 Of course, fruit-flavored chocolate has been available for some time. This time,
 39 though, the aim is not to improve the flavor of the chocolate but to make it
 40 healthier. More recently, the scientists have found that it is possible to replace
 41 the fruit juice with water and vitamin C in order to maintain a purely chocolate

42 flavor. Even with the new method, chocolate will continue to have fat and sugar,
 43 so people should be careful not to eat too much. The new method, however, will
 44 make it much healthier than before.

Further Questions & Sample Answers

46 **5) What is the goal of the scientists in making “the new chocolate”?**

47 **5) *Their goal is to make it healthier with the new method than before.***

48 **6) Do you like to eat chocolate?**

49 **6) *Yes, I do like chocolate, but I don't eat it every day. Because chocolate is not good for my health.***

50 **(30) *The chocolate developed by a team of scientist at the University of Warwick***

51 **1** has become the most popular type of chocolate in the world.

52 **2** has more sugar but less fat than most types of chocolate.

53 **3** tastes good but is healthier to eat than traditional chocolate.

54 **4** helps people who dislike the flavor of traditional chocolate.

55 **(31) *Why is extra fat added to traditional chocolate?***

56 **1** To add a harder feeling to some types of chocolates.

57 **2** To improve the taste of the milk used in chocolate.

58 **3** To reduce the amount of sugar that is necessary.

59 **4** To prevent the various ingredients from separating.

60 **(32) *What has the team of scientist discovered?***

61 **1** A type of fruit juice that can be added to chocolate to improve its taste.

62 **2** A way to make chocolate that maintains the sweet flavor of fruit juice.

63 **3** Up to half of the fat in chocolate can be replaced with fruit juice.

64 **4** Fruit juice can be added to traditional chocolate to make it harder.

65 **(33) *The team of scientists has found that***

66 **1** Adding vitamin C to chocolate can make it even healthier than adding fruit juice alone.

67 **2** Water and vitamin C can be used to make chocolate healthier without changing the taste.

68 **3** The combination of fat and sugar in chocolate is the main reason that people enjoy eating it.

69 **4** Chocolate that tastes like fruit is naturally healthier than other types of chocolate.



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