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Level 6

Cambridge University needs chocolate researcher 19th August, 2014

http://www.breakingnewsenglish.com/1408/140819-researcher.html

Contents

The Article	2	Discussion (Student-Created Qs)	14
Warm-Ups	3	Language Work (Cloze)	15
Before Reading / Listening	4	Spelling	16
While Reading / Listening	5	Put The Text Back Together	17
Match The Sentences And Listen	6	Put The Words In The Right Order	18
Listening Gap Fill	7	Circle The Correct Word	19
Comprehension Questions	8	Insert The Vowels (a, e, i, o, u)	20
Multiple Choice - Quiz	9	Punctuate The Text And Add Capitals	21
Role Play	10	Put A Slash (/) Where The Spaces Are	22
After Reading / Listening	11	Free Writing	23
Student Survey	12	Academic Writing	24
Discussion (20 Questions)	13	Homework	25
		Answers	26

Please try Levels 4 and 5 (they are easier).

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THE ARTICLE

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

The job of a lifetime is currently on offer for those with a sweet tooth. Cambridge University in the U.K. has just posted a position on its careers website advertising for a researcher of chocolate. Chocolate lovers with a scientific mind will have the chance to apply for a job as a researcher and study for a PhD. The successful candidate will investigate the properties that make chocolate melt. Their objective will be to stop chocolate melting in warmer climes. The careers post states: "The project will investigate the factors which allow chocolate, which has a melting point close to that of the human body, to remain solid and retain qualities sought by consumers when it is stored and sold in warm climates."

The position involves three-and-a-half years of experimenting with how chocolate melts in the mouth and in different temperatures. The university says applicants require good mathematical skills. There is a lot of science behind the consistency and melting point of chocolate. A variety of oils and fatty acids are used to control how hard or soft chocolate is when we bite into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the blend right so that the chocolate melts in the mouth. The Massachusetts Institute of Technology says: "Melting is especially important because it controls how well the chocolate disperses and releases flavour onto your tongue."

Sources: http://www.bbc.co.uk/news/uk-england-cambridgeshire-28787676

http://www.jobs.cam.ac.uk/job/4702/

http://chocolate.mit.edu/science/

WARM-UPS

- **1. CHOCOLATE:** Students walk around the class and talk to other students about chocolate. Change partners often and share your findings.
- **2. CHAT:** In pairs / groups, talk about these topics or words from the article. What will the article say about them? What can you say about these words and your life?

job of a lifetime / sweet tooth / careers / PhD / melting / consumers / warm climates / experimenting / different temperatures / mathematical skills / science / flavour

Have a chat about the topics you liked. Change topics and partners frequently.

3. RESEARCH: What could a university research about chocolate? Complete this table with your partner(s). Change partners often and share what you wrote.

	Why is this useful?	What do we already know?
Melting point		
Health benefits		
Tooth decay		
Sports training		
Tastiness		
Psychological benefits		

- **4. MELTING POINT:** Students A **strongly** believe it is important to look into chocolate's melting point; Students B **strongly** believe it isn't. Change partners again and talk about your conversations.
- **5. CHOCOLATE:** Rank these with your partner. Put the best at the top. Change partners often and share your rankings.
 - chocolate bars
 - milk shakes
 - chocolate cake
 - hot chocolate drink

- chocolate ice cream
- chocolate biscuits (cookies)
- chocolate spread
- chocolate milk

6. CAREERS: Spend one minute writing down all of the different words you associate with the word "careers". Share your words with your partner(s) and talk about them. Together, put the words into different categories.

BEFORE READING / LISTENING

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

h. The melting point of chocolate affects its flavour.

1. TRUE / FALSE: Read the headline. Guess if a-h below are true (T) or false (F).

a.	A university wants a researcher to make a sweet tooth.	T/F
b.	The research position has been advertised in the 'Chocolate Times'.	T / F
c.	The research will focus on the melting point of chocolate.	T / F
d.	Chocolate melts at a temperature close to that of our body.	T / F
e.	The research position is for 18 months.	T / F
f.	The university wants someone who is good at maths and cooking.	T / F
g.	Fatty acids are an important part of the hardness of chocolate.	T / F

2. SYNONYM MATCH: Match the following synonyms from the article.

1.	posted	a.	job
2	chance	b.	applicant
3.	candidate	c.	mix
4.	properties	d.	keep
5.	retain	e.	opportunity
6.	position	f.	various
7.	different	g.	regulate
8.	control	h.	advertised
9.	blend	i.	particularly
10.	especially	j.	features

3. PHRASE MATCH: (Sometimes more than one choice is possible.)

1.	The job	a.	melts in the mouth
2	for those with a sweet	b.	right
3.	Chocolate lovers	c.	by consumers
4.	a melting point close to that	d.	tooth
5.	retain qualities sought	e.	disperses
6.	experimenting with how chocolate	f.	with a scientific mind
7.	melting	g.	of a lifetime
8.	get the blend	h.	onto your tongue
9.	it controls how well the chocolate	i.	point of chocolate
10.	releases flavour	j.	of the human body

T/F

GAP FILL

The job of a lifetime is (1) on offer for those with a	point
sweet tooth. Cambridge University in the U.K. has just	mind
(2) a position on its careers website advertising for	stored
a researcher of chocolate. Chocolate lovers with a scientific	
(3) will have the chance to apply for a job as a	currently
researcher and study for a PhD. The successful candidate will	melting
investigate the (4) that make chocolate melt. Their	retain
	posted
factors which allow chocolate, which has a melting	properties
(6) close to that of the human body, to remain	
solid and (7) qualities sought by consumers when	
it is (8) and sold in warm climates."	
The position (9) three-and-a-half years of	blend
experimenting with how chocolate melts in the mouth and in	tongue
different temperatures. The university says (10)	applicants
require good mathematical skills. There is a lot of science behind	
the consistency and melting point of chocolate. A	aanaaiallu
	especially
(11) of oils and fatty acids are used to control how	especially variety
	variety
hard or soft chocolate is when we (12) into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the (13) right so that the	variety disperses involves
hard or soft chocolate is when we (12) into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the (13) right so that the	variety disperses
hard or soft chocolate is when we (12) into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the (13) right so that the	variety disperses involves
hard or soft chocolate is when we (12) into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the (13) right so that the chocolate melts in the mouth. The Massachusetts Institute of	variety disperses involves

LISTENING — Guess the answers. Listen to check.

1)	The job of a lifetime is currently on offer for those with a. a sweetness tooth b. a sweet toothy c. a sweetened tooth d. a sweet tooth
2)	Chocolate lovers with a scientific mind will have the a. chance to reapply b. chance to applies c. chance to apply d. chance to applied
3)	The successful candidate will investigate the properties that a. make chocolate malt b. make chocolate melt c. make chocolate melts d. make chocolate malted
4)	chocolate has a melting point close to that of a. the human body b. the humane body c. the human bodies d. the humane bodies
5)	remain solid and retain qualities a. thought by consumers b. taught by consumers c. sought by consumers d. sort by consumers
6)	experimenting with how chocolate melts a. in the south b. in the north c. in the mouse d. in the mouth
7)	There is a lot of science behind the consistency a. and melting pointy b. and melting point c. and melting points d. and melting pointer
8)	A variety of oils and fatty a. acidity are used b. acids are used c. acid are used d. acidic are used
9)	Chocolatiers spend a lot of money on research and development to get a. the bland right b. the blend right c. the bled right d. the bend right
10)	it controls how well the chocolate disperses and a. release is flavour b. releases flavour c. release his flavour d. release this flavour

LISTENING – Listen and fill in the gaps

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

The (1) is currently on offer for those with a sweet
tooth. Cambridge University in the U.K. has just (2)
on its careers website advertising for a researcher of chocolate. Chocolate
lovers with a scientific mind will have the (3) a job
as a researcher and study for a PhD. The successful candidate will
investigate the (4) chocolate melt. Their objective
will be to stop chocolate melting in warmer climes. The careers post states:
"The project will (5) which allow chocolate, which
has a melting point close to that of the human body, to remain
(6) sought by consumers when it is stored and sold
in warm climates."
The position involves three-and-a-half years of experimenting with how
chocolate (7) and in different temperatures. The
university says applicants require good mathematical skills. There is a lot of
science (8) and melting point of chocolate. A variety
of (9) are used to control how hard or soft chocolate
is when we bite into it, and when it melts. Chocolatiers spend a lot of money
on research and development (10) right so that the
chocolate melts in the mouth. The Massachusetts Institute of Technology
says: "Melting (11) because it controls how well the
chocolate (12) flavour onto your tongue."

COMPREHENSION QUESTIONS

1.	What is on offer for those with a sweet tooth?
2.	What kind of mind will chocolate-loving applicants need?
3.	What qualification could the researcher eventually achieve?
4.	What will researchers try to stop chocolate doing in warmer climates?
5.	What temperature is similar to the melting point of chocolate?
6.	How long is the research position for?
7.	What skills do the applicants need?
8.	What controls how hard or soft chocolate is?
9.	What do chocolatiers spend money on getting right?
10.	What controls the dispersal of chocolate's flavour on the tongue?

MULTIPLE CHOICE - QUIZ

 $\label{lem:from:lower} \textbf{From:} \underline{ \text{http://www.BreakingNewsEnglish.com/1408/140819-researcher.html} }$

1.	what is on offer for those with a sweet tooth?	6.	How long is the research position for?
	a) the job of a lifetime		a) 2 years
	b) free chocolate for life		b) 2 ½ years
	c) free dental care for life		c) 3 years
	d) a lifetime of chocolate		d) 3 ½ years
2.	What kind of mind will chocolate-loving applicants need?	7.	What skills do the applicants need?
	a) a broad mind		a) tasting skills
	b) a sweet one		b) creative skills
	c) a scientific mind		c) mathematical skills
	d) an open mind		d) cooking skills
3.	What qualification could the researcher eventually achieve?	8.	What controls how hard or soft chocolate is?
	a) A1 Chocolate Taster		a) the quality of cocoa beans
	b) a Chef de Chocolatier		b) oils and fatty acids
	c) A professor		c) butter
	d) a PhD		d) sugar
4.	What will researchers try to stop chocolate doing in warmer climates?	9.	What do chocolatiers spend money on getting right?
	a) going off		a) the crunchiness
	b) melting		b) the marketing
	c) losing taste		c) the blend of oils and fats
	d) crystallising		d) the colour of chocolate
5.	What temperature is similar to the melting point of chocolate?	10.	What controls the dispersal of chocolate's flavour on the tongue?
	a) the human body		a) the sugar content
	b) coffee beans		b) the melting point
	c) the average temperature in Ghana		c) saliva
	d) butter		d) the wrapping

ROLE PLAY

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

Role A - Melting point of chocolate

You think the melting point of chocolate is most important to research. Tell the others three reasons why. Tell them why their things aren't really research-worthy. Also, tell the others which is the least important of these (and why): the sweetness of sugar, the vitamin content of lemons or the fattiness of meat.

Role B -Sweetness of sugar

You think the sweetness of sugar is most important to research. Tell the others three reasons why. Tell them why their things aren't really research-worthy. Also, tell the others which is the least important of these (and why): the melting point of chocolate, the vitamin content of lemons or the fattiness of meat.

Role C - Vitamin content of lemons

You think the vitamin content of lemons is most important to research. Tell the others three reasons why. Tell them why their things aren't really research-worthy. Also, tell the others which is the least important of these (and why): the sweetness of sugar, the melting point of chocolate or the fattiness of meat.

Role D - Fattiness of meat

You think the fattiness of meat is most important to research. Tell the others three reasons why. Tell them why their things aren't really research-worthy. Also, tell the others which is the least important of these (and why): the sweetness of sugar, the vitamin content of lemons or the melting point of chocolate.

AFTER READING / LISTENING

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

1. WORD SEARCH: Look in your dictionary / computer to find collocates, other meanings, information, synonyms ... for the words 'sweet' and 'tooth'.

sweet	tooth

- Share your findings with your partners.
- Make questions using the words you found.
- Ask your partner / group your questions.
- **2. ARTICLE QUESTIONS:** Look back at the article and write down some questions you would like to ask the class about the text.
 - Share your questions with other classmates / groups.
 - Ask your partner / group your questions.
- **3. GAP FILL:** In pairs / groups, compare your answers to this exercise. Check your answers. Talk about the words from the activity. Were they new, interesting, worth learning...?
- **4. VOCABULARY:** Circle any words you do not understand. In groups, pool unknown words and use dictionaries to find their meanings.
- **5. TEST EACH OTHER:** Look at the words below. With your partner, try to recall how they were used in the text:

lifetime	• half
• careers	 require
• chance	behind
warmer	• control
• close	• spend
 consumers 	 controls

CHOCOLATE SURVEY

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

Write five GOOD questions about chocolate in the table. Do this in pairs. Each student must write the questions on his / her own paper.

When you have finished, interview other students. Write down their answers.

	STUDENT 1	STUDENT 2	STUDENT 3
Q.1.			
Q.2.			
Q.3.			
Q.4.			
Q.5.			

- Now return to your original partner and share and talk about what you found out. Change partners often.
- Make mini-presentations to other groups on your findings.

CHOCOLATE DISCUSSION

STUDENT A's QUESTIONS (Do not show these to student B)

- a) What did you think when you read the headline?
- b) What springs to mind when you hear the word 'chocolate'?
- c) Would you be a good chocolate researcher? Why do you think so?
- d) What do you know about chocolate?
- e) What is the job of a lifetime for you?
- f) What are the good and bad things about being a chocolate researcher?
- g) What do you think the researcher will do every day?
- h) How important is chocolate in your life?
- i) Do you have problems with chocolate melting?
- j) Which is better, white, milk or dark chocolate?

Cambridge University needs chocolate researcher – 19th August, 2014 More free lessons at www.BreakingNewsEnglish.com

CHOCOLATE DISCUSSION

STUDENT B's QUESTIONS (Do not show these to student A)

- a) Did you like reading this article? Why/not?
- b) What kind of chocolate do you like best?
- c) What are the best things to eat or drink with chocolate?
- d) What do you know about chocolate and health?
- e) How would your life be different without chocolate?
- f) Would you like this research position?
- g) Which company or country makes the best chocolate?
- h) How would you describe the feeling of chocolate melting in your mouth?
- i) Why do people love chocolate so much?
- j) What questions would you like to ask a chocolate expert?

DISCUSSION (Write your own questions)

STUDENT A's QUESTIONS (Do not show these to student B)

2.	
۷.	
3.	
4.	
5.	
6.	
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DΤ	
	SCUSSION (Write your own questions) DENT B's QUESTIONS (Do not show these to student A)
STU	
<u>STU</u> 1.	
<u>STU</u> 1. 2.	
<u>STU</u> 1. 2. 3.	
<u>STU</u> 1. 2. 3.	

LANGUAGE - CLOZE

Univ for a	ersity rese	f a lifetime is (in the U.K. ha archer of choc e to apply for	s just colate.	posted a po Chocolate (sition or	n its (2) with a scien	websi tific n	ite advertising
cand	idate	will investigate stop chocolate	e the	(4) th	nat make	e chocolate m	elt. T	heir objective
close	e to th	ll investigate the nat (5) the consumers whe	ne hum	nan body, to	remain	solid and ret	ain qu	
choc applicons used Choc blend Insti	olate icants istend to cocolatied (11 tute of well t	ion involves to melts in the require good by and melting ontrol how hard ers spend a lot of Technology the chocolate displacements.	mouth mathe point or sof of mo at the says: isperse	and in diffmatical skill of chocolate ney (10) chocolate implies and relea	erent te Is. There e. A (9) is when rese melts in especial ses flavo	mperatures. The is a lot of some of oils we bite into ite arch and development the mouth. By important our (12)	The unition in the control of the co	niversity says (8) the atty acids are when it melts ent to get the Massachusetts ise it controls tongue."
Put 1.	tne c (a)	orrect words current	(b)	currency	eiow in (c)	currently	rticie (d)	• currant
2.	(a)	careers	(b)	careering	(c)	careered	(d)	career
3.	(a)	lovers	(b)	loves	(c)	lovelies	(d)	love-ins
4.	(a)	properties	(b)	properly	(c)	prosperously	(d)	proprietary
5.	(a)	from	(b)	for	(c)	by	(d)	of
6.	(a)	with	(b)	at	(c)	on	(d)	by
7.	(a)	with	(b)	on	(c)	as	(d)	to
8.	(a)	below	(b)	beyond	(c)	beneath	(d)	behind
9.	(a)	variety	(b)	varied	(c)	various	(d)	varies
10.	(a)	by	(b)	on	(c)	at	(d)	of
11.	(a)	on	(b)	right	(c)	mixture	(d)	good
12.	(a)	onto	(b)	into	(c)	unto	(d)	as to

SPELLING

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

Paragraph 1

- 1. asercre website
- 2. The successful dtnciaead
- 3. Their jctvoibee will be to stop chocolate melting
- 4. The project will <u>anstevegtii</u> the factors
- 5. retain <u>lsuitaige</u> sought by consumers
- 6. stored and sold in warm Ismtieac

Paragraph 2

- 7. in different <u>eertmprusaet</u>
- 8. <u>aitnsalpcp</u> require good mathematical skills
- 9. the <u>tescnciynso</u> and melting point of chocolate
- 10. Melting is saicleelpy important
- 11. how well the chocolate <u>srspdsiee</u>
- 12. releases flavour onto your <u>nuetgo</u>

PUT THE TEXT BACK TOGETHER

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

Number these lines in the correct order.

()	factors which allow chocolate, which has a melting point close to that of the human body, to remain
()	The position involves three-and-a-half years of experimenting with how chocolate melts
(1)	The job of a lifetime is currently on offer for those with a sweet tooth. Cambridge University in the U.K. has just posted
()	solid and retain qualities sought by consumers when it is stored and sold in warm climates."
()	of oils and fatty acids are used to control how hard or soft chocolate is when we
()	a PhD. The successful candidate will investigate the properties that make chocolate melt. Their objective will be to stop chocolate
()	in the mouth and in different temperatures. The university says applicants require good mathematical
()	a position on its careers website advertising for a researcher of chocolate. Chocolate
()	melting in warmer climes. The careers post states: "The project will investigate the
()	skills. There is a lot of science behind the consistency and melting point of chocolate. A variety
()	lovers with a scientific mind will have the chance to apply for a job as a researcher and study for
()	especially important because it controls how well the chocolate disperses and releases flavour onto your tongue."
()	bite into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the
()	blend right so that the chocolate melts in the mouth. The Massachusetts Institute of Technology says: "Melting is

PUT THE WORDS IN THE RIGHT ORDER

1.	with	tooth	on th	ose	sweet	Cu	rrently	for	а	offer.
2.	will ha	ave the	chance	Choc	colate	with	lovers	a so	cientific	mind.
3.	to Th	neir st	op ob	jective	cho	ocolate	e will	me	elting	be.
4.	close	of bo	ody po	int t	hat	huma	an m	elting	to	the A.
5.	solid	by ar	nd con	sumers	s ret	tain	qualitie	s Re	emain	sought.
6.	chocola	te me	elts Ex	perime	nting	in	with	the	how	mouth.
7.	skills	require	math	ematica	al A	pplica	nts g	good.		
8.	used	variety	and	are	Α	oils	acids	of	fatty.	
9.	blend	that	melts	the	so	choco	late	Get	right	the.
10.	tongue	your	onto	flavo	ur ı	release	es ar	nd [Dispers	es.

CIRCLE THE CORRECT WORD (20 PAIRS)

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

The job of a *lifetime / lifeline* is currently on offer for those with a *sweet / sour* tooth. Cambridge University in the U.K. has just *posted / mailed* a position on its careers website *advertisement / advertising* for a researcher of chocolate. Chocolate lovers with a scientific *mind / mindless* will have the chance to apply for a job as a researcher and study for a PhD. The successful *candidacy / candidate* will investigate the *proprietaries / properties* that make chocolate melt. Their *objective / subjective* will be to stop chocolate melting in warmer *chimes / climes*. The careers post states: "The project will investigate the factors which allow chocolate, which has a melting point close to that of the human body, to remain solid and retain qualities *sought / thought* by consumers when it is stored and sold in warm climates."

The position *involvement / involves* three-and-a-half years of experimenting with how chocolate melts in the mouth and in different *temperaments / temperatures*. The university says applicants *requiring / require* good mathematical skills. There is a lot of science behind the *constituency / consistency* and melting *point / pointing* of chocolate. A variety of oils and fatty *acids / acidity* are used to control how hard or soft chocolate is when we *bite / bit* into it, and when it melts. Chocolatiers spend a lot of money on research and development to get the *bland / blend* right so that the chocolate melts *on / in* the mouth. The Massachusetts Institute of Technology says: "Melting is especially important because it controls how well the chocolate *dispenses / disperses* and releases flavour onto your tongue."

Talk about the connection between each pair of words in italics, and why the correct word is correct.

INSERT THE VOWELS (a, e, i, o, u)

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

Th_ j_b _f _ l_f_t_m_ _s c_rr_ntly _n _ff_r f_r th_s_w_th _ sw__t t__th. C_mbr_dg_ _n_v_rs_ty _n th_ _.K. h_s j_st p_st_d _ p_s_t_n _n _ts c_r__rs w_bs_t_dv_rt_s_ng f_r _ r_s__rch_r _f ch_c_l_t. Ch_c_l_t_l_v_rs w_th _ sc__nt_f_c m_nd w_ll h_v_th_ ch_nc_ t_pply f_r _ j_b _s _ r_s__rch_r _nd st_dy f_r _ PhD. Th_ s_cc_ssf_l _c_nd_d_t_ w_ll _nv_st_g_t_ th_pr_p_rt__s th_t m_k_ ch_c_l_t_ m_lt. Th__r_bj_ct_v_w_ll _b_t_ st_p _ch_c_l_t_ m_lt_ng _n w_rm_r cl_m_s. Th_ c_r__rs p_st st_t_s: "Th__pr_j_ct w_ll_nv_st_g_t_th__f_ct_rs wh_ch _ ll_w _ch_c_l_t_, wh_ch h_s _m_lt_ng _p__nt _cl_s_ t_ th_t _f _th__h_m_n _b_dy, t_r_m_n _s_l_d _nd _rt__n _q_l_t_s _s_ght _by c_ns_m_rs wh_n _t _s st_r_d _nd _s_ld _n w_rm_cl_m_t_s."

Th_ p_s_t_n _nv_lv_s thr__-nd-_-h_lf y__rs _f _xp_r_m_nt_ng w_th h_w ch_c_l_t_ m_lts _n th_ m__th _nd _n d_ff_r_nt t_mp_r_t_rs. Th_ _n_v_rs_ty s_ys _ppl_c_nts r_q__r_ g__d m_th_m_t_c_l sk_lls. Th_r_ s _ l_t _f sc__nc_ b_h_nd th_ c_ns_st_ncy _nd m_lt_ng p__nt _f ch_c_l_t_. _v_r__ty _f __ls _nd f_tty _c_ds _r_ _s_d t_ c_ntr_l h_w h_rd _r s_ft ch_c_l_t _s wh_n w_ b_t__nt__t, _nd wh_n _t m_lts. Ch_c_l_t__rs sp_nd _ l_t _f m_n_y _n r_s__rch _nd d_v_l_pm_nt t_ g_t th_ bl_nd r_ght s_ th_t th_ ch_c_l_t _m_lts _n th_ m__th. Th_ M_ss_ch_s_tts _nst_t_ _f T_chn_l_gy s_ys: "M_lt_ng _s _sp_c__lly _mp_rt_nt b_c__s_ _t c_ntr_ls h_w w_ll th_ ch_c_l_t_ d_sp_rs_s_nd r_l_s_s_fl_v_r_nt_y_rt_ng__."

PUNCTUATE THE TEXT AND ADD CAPITALS

From http://www.BreakingNewsEnglish.com/1408/140819-researcher.html

the job of a lifetime is currently on offer for those with a sweet tooth cambridge university in the uk has just posted a position on its careers website advertising for a researcher of chocolate chocolate lovers with a scientific mind will have the chance to apply for a job as a researcher and study for a phd the successful candidate will investigate the properties that make chocolate melt their objective will be to stop chocolate melting in warmer climes the careers post states "the project will investigate the factors which allow chocolate which has a melting point close to that of the human body to remain solid and retain qualities sought by consumers when it is stored and sold in warm climates"

the position involves three-and-a-half years of experimenting with how chocolate melts in the mouth and in different temperatures the university says applicants require good mathematical skills there is a lot of science behind the consistency and melting point of chocolate a variety of oils and fatty acids are used to control how hard or soft chocolate is when we bite into it and when it melts chocolatiers spend a lot of money on research and development to get the blend right so that the chocolate melts in the mouth the massachusetts institute of technology says "melting is especially important because it controls how well the chocolate disperses and releases flavour onto your tongue"

PUT A SLASH (/) WHERE THE SPACES ARE

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The job of a lifetime is currently on offer for those with a sweet to oth. Ca mbridgeUniversityintheU.K.hasjustpostedapositiononitscareersw ebsiteadvertisingforaresearcherofchocolate. Chocolatelovers with ascientificmindwillhavethechancetoapplyforajobasaresearcheran dstudyforaPhD.Thesuccessfulcandidatewillinvestigatetheproperti esthatmakechocolatemelt. Theirobjective will be to stop chocolatem eltinginwarmerclimes. The careers poststates: "The project will inves tigatethefactorswhichallowchocolate, which has a melting point clos etothatofthehumanbody,toremainsolidandretaingualitiessoughtb yconsumerswhenitisstoredandsoldinwarmclimates."Thepositioni nvolvesthree-and-a-halfyearsofexperimentingwithhowchocolat emelts in the mouth and in different temperatures. The university says applicantsrequiregoodmathematicalskills. There is a lot of science be hindtheconsistencyandmeltingpointofchocolate. Avariety of oils an dfattyacidsareusedtocontrolhowhardorsoftchocolateiswhenwebit eintoit, and when it melts. Chocolatiers spendal otof moneyon researc handdevelopmenttogettheblendrightsothatthechocolatemeltsint hemouth.TheMassachusettsInstituteofTechnologysays:"Meltingi sespeciallyimportantbecauseitcontrolshowwellthechocolatedispe rsesandreleasesflavourontoyourtongue."

FREE WRITING

Vrite about chocolate for 10 minutes. Comment on your partner's paper.						

ACADEMIC WRITING

hocolate is the most satisfying thing we can eat. Discuss.						

HOMEWORK

- **1. VOCABULARY EXTENSION:** Choose several of the words from the text. Use a dictionary or Google's search field (or another search engine) to build up more associations / collocations of each word.
- **2. INTERNET:** Search the Internet and find out more about chocolate and how it melts. Share what you discover with your partner(s) in the next lesson.
- **3. CHOCOLATE:** Make a poster about chocolate. Show your work to your classmates in the next lesson. Did you all have similar things?
- **4. RESEARCHER:** Write a magazine article about being a chocolate researcher. Include imaginary interviews with a chocolate researcher and someone who wants to be a researcher.

Read what you wrote to your classmates in the next lesson. Write down any new words and expressions you hear from your partner(s).

- **5. WHAT HAPPENED NEXT?** Write a newspaper article about the next stage in this news story. Read what you wrote to your classmates in the next lesson. Give each other feedback on your articles.
- **6. LETTER:** Write a letter to a chocolate researcher. Ask him/her three questions about chocolate. Give him/her three of your opinions on it. Read your letter to your partner(s) in your next lesson. Your partner(s) will answer your questions.

ANSWERS

TRUE / FALSE (p.4)

a F b F c T d T e F f F g T h T

SYNONYM MATCH (p.4)

- 1. posted
- 2 chance
- 3. candidate
- 4. properties
- 5. retain
- 6. position
- 7. different
- 8. control
- 9. blend
- 10. especially

- a. advertised
- b. opportunity
- c. applicant
- d. features
- e. keep
- f. job
- q. various
- h. regulate
- i. mix
- j. particularly

COMPREHENSION QUESTIONS (p.8)

- 1. The job of a lifetime
- 2. A scientific mind
- 3. A PhD
- 4. Melting
- 5. The human body
- 6. 3 1/2 years
- 7. Mathematical skills
- 8. Oils and fatty acids
- 9. The blend
- 10. The melting point

MULTIPLE CHOICE - QUIZ (p.9)

1. a 2. c 3. d 4. b 5. a 6. d 7. c 8. b 9. c 10. b

ALL OTHER EXERCISES

Please check for yourself by looking at the Article on page 2. (It's good for your English ;-)