UNIT 2
EMPHASIZING OBJECTS

“How chocolate is made?”

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Idea Original y Diseño
INSTRUCTIONS: Read the following text and pay attention to the words in blue.

“How chocolate is made?”

First the beans are shipped to the chocolate factory. At the factory, the beans are inspected and cleaned. After that, the beans have been sorted and roasted. Next, the outer shells of the beans will be cracked. The inner parts are called nibs. Then the nibs are grinded into a thick paste. Later on sugar and milk are added to the chocolate paste. Then all the ingredients will be blended. The chocolate is heated and cooled several times. So this process is called tempering; it makes the chocolate smooth and shiny. Finally the chocolate is shaped into bars.
NOTE: In passive voice the most important for us is the object of the action to the person who performs the action.

*ACTIVE:* “My brother prepares the sandwiches everyday”

*PASSIVE:* The sandwiches are prepared everyday.”
REFERENCES:


3. I think you are saucemo (2010-2013) Recuperado el día 18 de octubre de 2013 de http://www.sauceome.com/?p=1907

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