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## **Level 5**

### **Cambridge University needs chocolate researcher**

**19th August, 2014**

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

## **Contents**

The Reading	2
Matching	3
Listening Gap Fill	4
Survey	5
Discussion	6
Writing	7

**Please try Level 4 (easier) and the 26-page Level 6 (harder).**

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# THE READING

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

The job of a lifetime is on offer for people with a sweet tooth. Cambridge University has just advertised on its careers website for a researcher of chocolate. Chocolate and science lovers will get the chance to apply to be a researcher and study for a PhD. The successful candidate will investigate what makes chocolate melt. Their goal will be to stop chocolate melting in warmer weather. The careers post states: "The project will investigate the factors which allow chocolate...to remain solid and retain qualities sought by consumers when it is stored and sold in warm climates."

The position lasts for three-and-a-half years. The university says applicants need good mathematical skills. There is a lot of science behind the melting point of chocolate. Different oils and fatty acids are used to control how hard or soft chocolate is, and when it melts. Chocolate companies spend a lot of money on research to get the mix of oils and fats right so that the chocolate melts in the mouth. The Massachusetts Institute of Technology says melting is important because it controls how well the chocolate spreads and releases flavour onto our 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/>

# MATCHING

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

## PARAGRAPH ONE:

- |                                     |                      |
|-------------------------------------|----------------------|
| 1. advertised on its                | a. chocolate melt    |
| 2. Chocolate and science            | b. warm climates     |
| 3. The successful                   | c. careers website   |
| 4. investigate what makes           | d. by consumers      |
| 5. Their goal will be to stop       | e. lovers            |
| 6. factors which allow chocolate... | f. chocolate melting |
| 7. retain qualities sought          | g. candidate         |
| 8. it is stored and sold in         | h. to remain solid   |

## PARAGRAPH TWO:

- |                          |                          |
|--------------------------|--------------------------|
| 1. applicants need good  | a. the chocolate spreads |
| 2. the melting           | b. oils and fats right   |
| 3. control how hard or   | c. mathematical skills   |
| 4. companies spend a lot | d. onto our tongue       |
| 5. get the mix of        | e. soft chocolate is     |
| 6. the chocolate         | f. of money on research  |
| 7. it controls how well  | g. point of chocolate    |
| 8. releases flavour      | h. melts in the mouth    |

# LISTEN AND FILL IN THE GAPS

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

The (1) \_\_\_\_\_ on offer for people with a sweet tooth. Cambridge University has (2) \_\_\_\_\_ its careers website for a researcher of chocolate. Chocolate and science lovers will get the chance (3) \_\_\_\_\_ researcher and study for a PhD. The successful (4) \_\_\_\_\_ what makes chocolate melt. Their goal will be to stop chocolate melting in warmer weather. The careers post states: "The project will (5) \_\_\_\_\_ which allow chocolate...to remain solid and (6) \_\_\_\_\_ by consumers when it is stored and sold in warm climates."

(7) \_\_\_\_\_ three-and-a-half years. The university says applicants need good mathematical skills. There is (8) \_\_\_\_\_ the melting point of chocolate. Different (9) \_\_\_\_\_ are used to control how hard or soft chocolate is, and when it melts. Chocolate companies spend a lot of money on research (10) \_\_\_\_\_ oils and fats right so that the chocolate (11) \_\_\_\_\_. The Massachusetts Institute of Technology says melting is important because it controls how well the chocolate spreads and (12) \_\_\_\_\_ our tongue.

# 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.

# WRITE QUESTIONS & ASK YOUR PARTNER(S)

Student A: Do not show these to your speaking partner(s).

- a) \_\_\_\_\_
- b) \_\_\_\_\_
- c) \_\_\_\_\_
- d) \_\_\_\_\_
- e) \_\_\_\_\_
- f) \_\_\_\_\_
- g) \_\_\_\_\_
- h) \_\_\_\_\_

*Cambridge University needs chocolate researcher – 19th August, 2014*  
More free lessons at [www.BreakingNewsEnglish.com](http://www.BreakingNewsEnglish.com)

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# WRITE QUESTIONS & ASK YOUR PARTNER(S)

Student B: Do not show these to your speaking partner(s).

- a) \_\_\_\_\_
- b) \_\_\_\_\_
- c) \_\_\_\_\_
- d) \_\_\_\_\_
- e) \_\_\_\_\_
- f) \_\_\_\_\_
- g) \_\_\_\_\_
- h) \_\_\_\_\_

# FREE WRITING

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

Write about **chocolate** for 10 minutes. Comment on your partner’s paper.

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