Welcome to Year 6 Guided Reading

The lesson will begin at 10:00am





Turn your camera and microphone off please



Monday 1st March 2021

I will be able to answer different question types.



Reading Vipers

Vocabulary

nfer

Predict

Explain

Retrieve

Summarise



Can you remember what Vipers stands for?

Mr Freeman has forgotten



Any violent shaking of the earth's surface is alarming as we have come to expect the ground to be solid and stable. There can be natural causes such as landslides or even man-made ones such as explosions. Perhaps the most destructive and terrifying, however, are earthquakes. They can have a number of different possible causes, but the most common is the shifting of the planet's surface along its fault lines. This is because the earth's crust is not made up of one single shell, but a jigsaw of massive areas of land known as 'tectonic plates'. Where these meet, there is some scope for movement, and even the slightest shift can release an enormous amount of energy – enough to shake whole cities to the ground.



1.	Which two words does the text use to describe how we have come to expect the ground
tc	be?

a) _____

o) _____

2. The text mentions violent shaking of the earth's surface. What does it suggest might be a man-made cause of this?

3. What can the shifting of the world's tectonic plates release?



Chocolate

ANCIENT CHOCOLATE

Eating and drinking chocolate is a much older tradition than you might think. As early as 450 BC, the Aztecs were making drinks from chocolate. They believed that the cacao seeds that were used to make the treat were a gift from their god, Quetzalcoatl. For hundreds of years, the seeds were so important that the Aztecs used them as money.

Early chocolate was nothing like the chocolate seen in shops today. The first drinks were very bitter and were mixed with spices or ground corn to add flavour. People in the south of Mexico still make these drinks today: they are known as Chilate.





INTO EUROPE

It wasn't until the 16th century that people in Europe became aware of the cacao tree. Christopher Columbus was one of the first westerners to discover the beans. Even when he took them back to Spain, it took a long time for them to become popular. This was perhaps because they weren't sure what to do with them. They also found the bitter taste too much to take.

In 1519, Hernán Cortés travelled to the Aztecs in Mexico. He saw them presenting their king with a cup of chocolate, which may be the first time a European saw what could be made from the cacao bean.



MODERN DELIGHTS

The Industrial Revolution meant that lots of processes in making chocolate became quicker and easier. Scientists found ways to make it less bitter and to make it cheaper and to keep the quality high. Originally, the hard chocolate that we know today was called "Dutch cocoa".

Joseph Fry made an important discovery in 1847 when he worked out how to make chocolate moldable. In 1875, Daniel Peter invented milk chocolate by adding powdered milk to the chocolate mix.

Most of the big chocolate companies that exist today began making chocolate during the 18th and 19th centuries. It was thanks to all of these changes that chocolate stopped being used mainly as a drink and started to be eaten as a food.



ADVERTISING

For a while, chocolate was considered healthy. The Victorians thought that sugar and sweet things were good for the body and wholesome. Only very wealthy people could afford sweets and chocolate before the Industrial Revolution. This meant that Victorians were desperate to get their hands on it. Early adverts were aimed mainly at women, and they encouraged them to buy chocolate as part of their family's diet.

Nowadays, the public is aware of the harmful effects of too much sugar. There are rules in place to stop companies advertising chocolate to children. This doesn't stop people in Britain eating over 660,000 tonnes of chocolate each year. That's nearly 3 big bars a week per person.

