

# Tiếng Anh 8 Unit 16: Write

Composite Start Composite End

## Unit 16: Inventions

**Write** (Trang 152-153 SGK Tiếng Anh 8)

**1. Fill in each gap with one of these sequence markers to describe the procedure of papermaking.**

(Điền vào mỗi chỗ trống bằng từ nối để mô tả quy trình sản xuất giấy.)

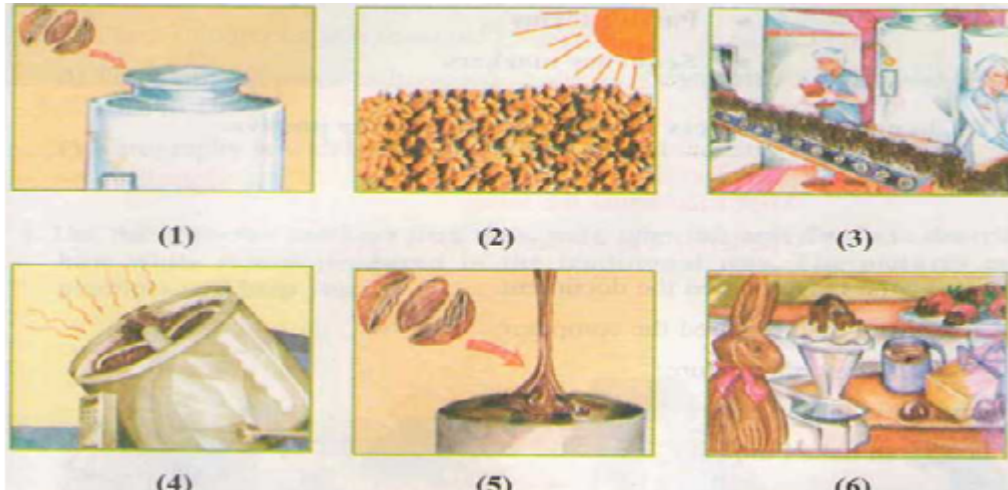
first then (2) next after this finally

### How Paper Is Made

(1) **First**, logs are cut into small chips. (2) **Then** they are mixed with water and acid. (3) **Next** they are heated and crushed to a heavy pulp. This wood pulp is also cleaned and chemically whitened. (4) **After this**, it is passed through rollers to be flattened. (5) **Then**, sheets of wet paper are produced. (6) **Finally**, the water is removed from the sheets which are pressed, dried and refined until the finished paper is produced.

**2. Look at the sequence of pictures that describe how cacao beans are processed. Put them in the correct order.**

(Nhìn tranh mô tả quá trình chế biến hạt ca-cao rồi xếp đúng thứ tự các bức tranh.)



**Trình tự các câu theo đúng thứ tự các bức tranh là: 1 - d)** The fruit harvest is fermented for three to nine days to kill the beans and turn them brown.

2 - a) The beans are dried in the sun.

3 - e) The beans are cleared in special machines.

4 - c) The beans are roasted to bring out the chocolate flavour.

5 - b) They are shelled and ground to produce chocolate liquor.

6 - f) The liquor is made into chocolate candy or cocoa powder.

**Now use the sequence markers in exercise 'write 1' to link sentences together in a paragraph.**

**(Bây giờ hãy dùng từ nối ở bài tập 1 để nối các câu trên lại với nhau thành một đoạn văn.)**

First, the fruit harvest is fermented for three to nine days to kill the beans and turn them brown. Then, the beans are dried in the sun. Next, the beans are cleared in special machines. After this, the beans are roasted to bring out the chocolate flavour. Then, they are shelled and ground to produce chocolate liquor. Finally, the liquor is made into chocolate candy or cocoa powder.