

# Passive Bricks

1. Watch the video about how olive oil is made.
2. Then sum up what you have found out. Drag and drop the bricks to form meaningful sentences.



## Process

are heated	are collected	are filtered out	is filled
is then sold	is spun	are used	is ground
are transported	are washed	is considered	

## Additional information


Traditionally, olives		by using tiny rakes.
Nowadays, automated harvesters		to harvest large amounts of olives.
The olives		to the oil mill as quickly as possible.
The olives		to remove any dirt and leaves.
The last few branches and twigs		using a grill that only allows the fruit to pass through.
In a modern olive press the fruit		very gently, without heating the fruit.
Olives would lose flavor if they		in the process of grinding.
In the modern method the pulp		in a centrifuge.
Pure, unfiltered oil		the most valuable.
Finally, the oil		into green glass bottles or steel containers.
The fresh oil		in shops and supermarkets all over the world.

Check your answers. Then try the harder version of this task.