

Thursday 7th January 2021

History

Welcome to Term 3

**Sharps to Cadbury: The
history of sweet making in
Maidstone**

WALT: understand the origins of chocolate

S2S: I can

- Explain where in the world chocolate originally came from
- Explain the importance of climate

Sharps to Cadbury: The history of sweet making in Maidstone

Complete questions 1 and 2 to begin our topic, you may want to present your learning in a mind map:

1. What do you already **k**now?
2. **W**hat do you want to find out?
3. What have you **l**earnt?

Let's look at some photos. Write down your ideas to the following questions:



What do you see?



How does it grow?



What does it make?

The Cocoa tree

Cacao trees can grow to between 6 and 10 metres high. When a cacao tree is about 5 years old it develops pink flowers that grow into fruits. Each fruit is about 15cm long and contains about 30-40 seeds or cacao beans. The fruits are green at first and turn yellow as they ripen. The beans are purple with a white pulp.



Where did the cocoa trees originally grow?

<https://www.bbc.com/teach/class-clips-video/introducing-the-maya-civilisation/znk3cqt>



Watch the clip again and answer the following questions:

<https://www.bbc.com/teach/class-clips-video/introducing-the-maya-civilisation/znk3cqt>

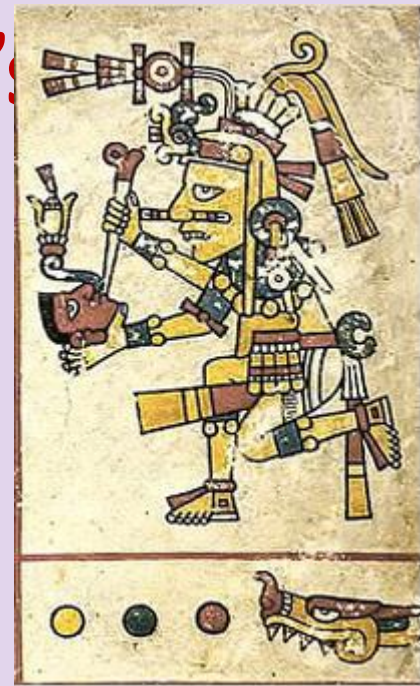
1. What is the name of the civilisation?
2. Where did they live?
3. What is the climate like?
4. How did they consume chocolate?



Did you notice how the Mayan's consumed chocolate?

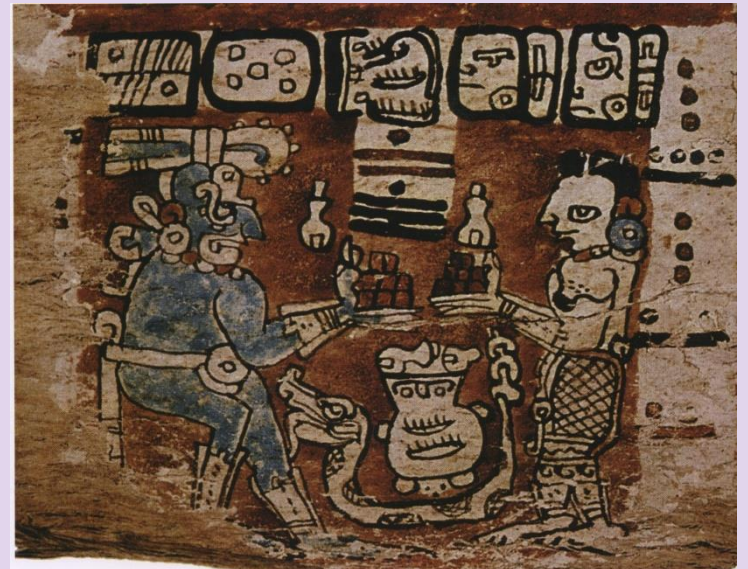
They learned that the beans inside the cocoa pods could be harvested and made into a liquid that would become a treasured Mayan treat.

It was a liquid made from crushed cocoa beans, chili peppers, and water. (There was no sugar in Central America.) They poured the liquid from one cup to another until a frothy foam appeared on top. In fact, the word 'chocolate' is said to come from the Mayan word 'xocolatl' which means 'bitter water.'



“Food of the gods”

It may have been bitter water, but it was held in such high esteem that Mayans called it the “food of the gods.” Cocoa was so revered that images of cocoa pods were painted on the walls of stone temples and Mayan artefacts have been found that show kings and Mayan gods drinking chocolate. Cocoa was often consumed during religious ceremonies and marriage celebrations. All Mayans could enjoy cocoa, regardless of their social status.





Who are they?



What is happening?

What are they saying?



The Aztecs Rise To Power – the Aztecs conquered the Mayan people

By 1400 AD, the Mayan power was decreasing. The Aztecs ruled over the highlands of central Mexico, far from the rainforests of the Mayans. Since the Aztecs could not grow their own cocoa, they had to trade to get the beans.

Money Grows On Trees

Cocoa beans were very valuable. The Aztecs used them as money, and were very protective of their beans. They paid for food, clothes, taxes, gifts, and offerings to their gods using cocoa beans. Having a pocket full of beans was like having a wallet full of cash. As far as the Aztecs were concerned, money really did grow on trees. Unlike the Mayans, drinking cocoa was a luxury that few Aztecs could afford.

Why is climate so important?

- Cocoa is produced in countries close to the equator as cocoa beans will only grow on trees in tropical climates. Cocoa trees need hot, slightly wet weather for optimum growth.
- Use Google maps to find the location of Central America. What do you notice?

Write a brief history on the origins of the cocoa tree.



Where did it grow? What civilisation first consumed the cocoa bean? What did they use the cocoa bean for? What was the climate like? Why is this important?



Who brought Chocolate to Europe?

<https://www.bbc.co.uk/bitesize/articles/zngsqp3>