



Autumn Term 2 : Year 5 Knowledge Organiser: Where does chocolate come from?



Key Vocabulary

Chocolate

Cacao Beans	Cacao trees sprout pods directly from their trunks. When they are ripe, the pods can be broken up to reveal the beans, which can then be dried, roasted and ground.
Fairtrade	Fair trade is a worldwide movement that aims to help farmers and producers in less developed countries. The term fair trade means that they receive a fair price for the goods that they produce
plantation	: A plantation is a large-scale estate, generally centred on a plantation house, meant for farming that specializes in cash crops.
harvest	the process of gathering a ripe crop from the fields. Reaping is the cutting of grain or pulse for harvest, typically using a scythe or sickle.
Tropical	A tropical climate is also known as 'equatorial' because places found on or close to the equator are typically tropical they're warm and wet
cacao	A type of product manufactured by a company under a particular name.

Key Facts

Who discovered cocoa/chocolate? The Mayans consumed chocolate by first harvesting the seeds or beans from cacao trees. They fermented and dried them, roasted them, removed their shells, and ground them into paste.

Where does chocolate come from? Chocolate is made from the cocoa bean (the seed) which grows on a fruit tree, which grows mainly in Tropical regions of the world. Most of the world's cocoa is grown in a narrow belt 10 degrees either side of the Equator because cocoa trees grow well in humid tropical climates with regular rains and a short dry season.

Who brought Chocolate to Europe? Hernan Cortes was believed to have been introduced to Chocolate by the Aztecs; but supposedly he kept the secret luxury to himself! It was then Christopher Columbus bought the hot chocolate drink Xocoatl from Mexico over to Spain, he also bought lots of other exotic foods.

What goes into chocolate to make it taste good? Sugar, milk, the texture, extra flavourings

What is Fairtrade? Fair trade is a worldwide movement that aims to help farmers and producers in less developed countries. The term fair trade means that they receive a fair price for the goods that they produce.

What is the journey of the cocoa bean? There are lots of details to research here by overall the process is harvest, fermentation, drying, roasting, grinding and tempering.

Dates

The first recorded use of cacao beans by the Olmec Indians in Mexico.

1500 - 400BC

Christopher Columbus was the first European to come into contact with cacao.

1502

The Spanish brought cacao home and started flavouring it with cinnamon and sugar.

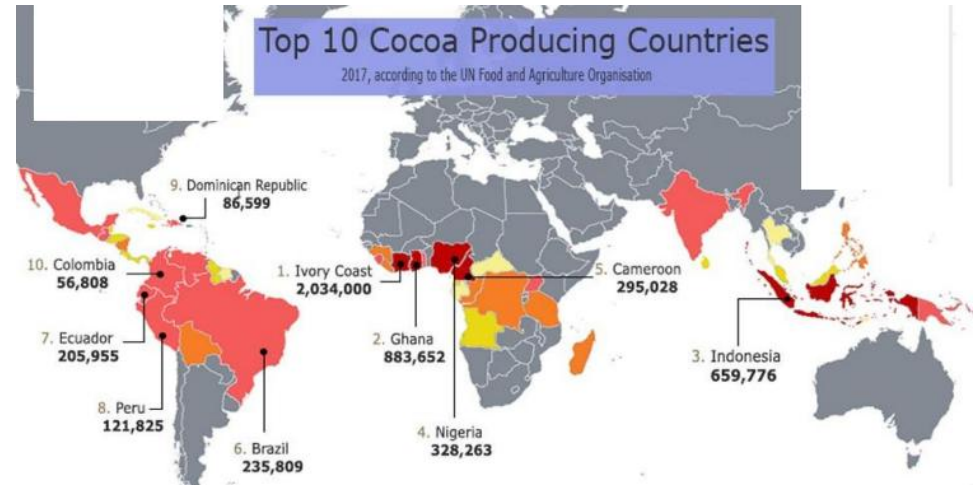
1540

The first ever bar of moulded chocolate was made.

1830

The Cadbury brothers of England created the first ever mass-marketed box of chocolates.

1945



People



Hernan Cortez was introduced to chocolate by the Aztecs of Montezuma's court. After returning to Spain, cacao beans in tow, he supposedly kept his chocolate knowledge a well-guarded secret.



The Cadbury Brothers In 1847 John Cadbury became a partner with his brother Benjamin and the company became known as "Cadbury Brothers".



Joseph Fry was an English chocolate maker and founder of the Bristol branch of the Quaker Fry family. He was the first creator of the solid chocolate bar.



The Olmec People The first people to use chocolate were probably the Olmec of what is today southeast Mexico. They were the first to use early chocolate and consumed it as a drink rather than food.



Cacao beans



Cacao plant



Xocolatl



The Mayans



Chocolate



Conching