

Knowledge Organiser - Chocolate

Year 4 History

Timeline of



1500 - 400 BC
First recorded use of cacao beans by the Olmec Indians in Mexico.



AD 1200 - 1500
The Aztecs used cacao for trade and cacao seeds as a form of money.



1502
Christopher Columbus was the first European to come into contact with cacao.



1540
The Spanish brought cacao home and started flavouring it with cinnamon and sugar.



1657
The first chocolate house was opened in London. Cacao was very expensive and in France it was only used by royalty!



1830
J.S. Fry and Sons of England produced the first ever moulded bar of 'eating chocolate'.

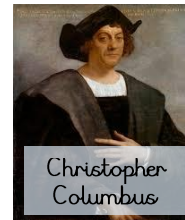
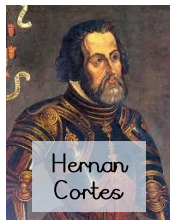


1861
The Cadbury brothers of England introduced the first mass marketed boxes of chocolates of 'eating chocolate'.

Where are Cocoa Beans Grown?



Important Explorers:



Key Vocabulary	Definitions
Fair trade	Giving the people who produce the things you buy a fair price for their work.
Cash crops	Crop grown to be sold rather than for use by the farmer.
Mayan	The Mayan civilization began as early as 2000 BC and continued to have a strong presence in Mesoamerica for over 3000 years until the Spanish arrived in 1519 AD
Aztec	The Aztecs ruled much of the region from the 1400s until the Spanish arrived in 1519.
Christopher Columbus	16th-century explorer who brought back some cocoa beans to Spain in 1504 from the 'New World', as America was then called.
Hernan Cortes	Spanish explorer who conquered the Aztec Empire in 1521
Import	Goods or services bought from a foreign country.
Export	Goods or services sold to a foreign country.
Plantation	An estate where crops are grown
Tropical Region	A place where it is very hot and humid
Ripe	The time when a fruit or plant is ready to be harvested
Harvested	A process or time for gathering crops
Machete	A broad heavy knife



How are Cacao Beans Prepared?

- Cocoa trees are grown in large plantations in tropical regions.
- After 6 months, the pods are ripe and are harvested.
- The pods are split open with a machete and the cocoa beans are removed.
- The beans are covered in banana leaves and left for 5 days to ferment.
- The beans are then dried out in the sun before being shipped to countries around the world.