

cocoa

plantation

# Sweets Galore

packaging

invented

## History - Key People:



900 – 250 BC *Maya Tribes*

Maya tribes in Mexico and Central America use cacao to make a spicy drink mixed with chilli.



1200 -1500 *The Aztecs*

The Aztecs used cacao for trade and cacao seeds as a form of money.

1 bean = 1 ripe avocado  
4 beans = 1 pumpkin



*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 and the hollow Easter egg!

## Geography - The Cacao Tree:



cacao tree



cocoa beans



The cacao tree grows in warm areas of North and South America, Africa, and Asia.

## The Equator:



Cocoa beans grow in humid tropical climates. Most of the world's cocoa beans are grown around the equator.

## Key Facts

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.

1657: The first chocolate house was opened in London. Cacao was very expensive and in France, chocolate could only be drunk by royalty

## Key Words

*Chocolatier* – a maker or seller of chocolate

*Cacao* – the tree that produces cocoa beans, from which chocolate is made.

*Cocoa beans* – dried and fully fermented seeds from the cacao tree that can be used to make chocolate

