

The Flourish Federation—Knowledge Organiser

Brookfield Infant and Junior Schools



Focus: *History*

Chocolate (Changes within living memory)

Year 1

Term 4

What? (Key Knowledge)

- To explore origins of the cocoa bean—how was it created, discovered, where did it come from?
- Compare the Mayans and Aztec attitudes and beliefs compare with our view of chocolate—are they the same or different?
- How did it come to Europe? (link back to last term's Geography).
- Can you use a timeline to order Cocoa came to Europe?
- Is anything the same or different when cocoa beans were first found to now?

What? (Key Vocabulary)

Spelling	Definition
Mayan	Indigenous (originally from) people of Mexico and Central America.
Aztec	A group of indigenous people that were dominant in Mexico between 1800 to 500 years ago.
Cocoa	Cacao beans processed into a chocolate product and made into a powder or chocolate bars.
Cacao (seeds)	Cacao seeds are grown in large, oval pods on tree trunks (mainly from West Africa, now). Beans that have not been roasted.
Xocoatl	Mayans used cocoa beans to make a drink called "xocoatl" = bitter water.
Currency	A system of money, the money a country or group of people use (a way to pay for items)
Climate	The weather conditions in an area over a long period of time.

ICT Opportunities

- Research a the Mayans and Aztecs presenting information clearly using their own source of media: iPads, Word, PowerPoint.
- Can children find different sources/pictures/ artefacts of what the Aztecs and Mayans thought of hot chocolate?
- <https://www.kidzworld.com/article/29662-the-history-of-chocolate>

Above are facts of how chocolate was created and how it has changed over time.

Possible Writing Links

- Instruction writing: how to make Aztec hot chocolate.
- Write in character as someone who has just explored chocolate, what does it taste like as soon as they have found it?

Experiences/Wow Moments

- Making their own hot chocolate drink—compare the taste of Aztec hot chocolate and how we make it now. Which one tastes better? Why?

When? (Timeline of Key Events)

3000 y. ago	Cocoa bean originated in Mesoamerica.
1502	Christopher Columbus brought back the cocoa bean to Spain, first there was no interest in it!
1519	Herman Cortes was given the drink xocoatl by King Montezuma II (ruler of the Aztecs).
1528	Cortes brought back the beans and the recipe to Spain.
1535	Spanish cooks started to experiment with sugar to make the bitter taste, sweet! They kept it a secret.
1579	English pirates attacked a Spanish ship carrying the beans but thought they were sheep droppings so they burnt the ship.
1615	Chocolate introduced at the wedding of King Louis XII and it was only for the nobility (rich). Louise XV was the biggest chocolate fan (he made his own chocolate).
1657	Chocolate houses opened in London where only rich men were allowed to drink chocolate, gamble and talk about politics.
1760	The Industrial Revolution happened = more machines were made and making products became quicker and cheaper. Finally, more people could enjoy chocolate.
1828	Houten created cocoa press to separate cocoa powder and cocoa butter in each bean.
1847	First chocolate bar invented by Fry company.

Historical Skills and Enquiry

- Ask questions about changes in Chocolate over time.
- Compare Mayan and Aztec views of chocolate to ours. What is the same? What is different?
- How do we know about Chocolate from the Mayan and Aztec civilisations? (Using sources, what can you notice?)
- Use words or phrases such as: a long time ago, recently, years, decades and centuries to describe the passing of time in relation to Chocolate.
- Why/is chocolate significant figure in History? Discuss the changes that have happened with power, rich people, money, machines, easy access, common household shopping, Fairtrade companies.

Cross-Curricular Links

- Art: using clay to create chocolate drinking vessel. What type of Aztec design could children create?
- PSHE: Create a Fairtrade foundation leaflet to persuade people to buy Fairtrade chocolate.
- ICT: Create data using tally charts and tables showing favourite chocolate bars/flavours and then turn this data into a graph.
- D&T: Design chocolate bar packaging with a target consumer of children/teens or adults. Name needs to be fun/cool and trendy/elegant and luxurious. Colour needs to be bright/limited to 4 colours/dark colours

Visuals and historical sources (enlarge for clear image).



Christopher Columbus
c1451-1506



Herman Cortes
C1485-1547



Preparing chocolate in Spain
(Chocolatada/party) 17th C (1600-1700)



Louis XV
(French king—biggest chocolate fan).



A chocolate pot used to serve the drink from.



Cocoa press machine speeding up chocolate production.



Chocolate was drunk by Aztec elite (rich).



Chocolate houses in London (1700s)

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Tick one.

Question: Cocoa beans were	Start of unit	End of unit
Drunk by only the wealthy Aztecs		
Brought by a God called Cacoatl		
Not buried with Mayans when they died.		

Complete with 1, 2, 3 or 4.

Question: Put these in order of events	Start of unit	End of unit
The new machines made it easy for all people to have chocolate.		
Cortes brought the recipe and beans back to Spain.		
Spanish cooks began to add sugar to the chocolate.		
King Louis XII of France had hot chocolate at his wedding.		

Write true or false

Question: Robert Falcon Scott and David Attenborough are different because...	Start of unit	End of unit
Spanish cooks added sugar to the cocoa		
Herman Cortes was the first person to bring back the cocoa bean to Spain.		
Only women were allowed to drink hot chocolate in England.		
Machines made it easier for everybody to get access to chocolate.		

Tick one.

Question: English pirates raiding a Spanish ship thought the cocoa beans were...	Start of unit	End of unit
Coffee beans		
Sheep droppings		
Raisins		
Black eyed beans		