

Your challenge from last week.

How did you do?

Yes, that's right it's a
Maya Calendar.

Did you see the gods?
Did you see any
numbers?

Did you recognise any
symbols?



LI: I can recognise the impact Mayan food culture had on modern society

Success Criteria

- Use a range of sources
- Make a comparison and
- Give possible reasons for changes using what you have found out



This is a photograph taken from a Maya wall. Look at it carefully and write down what you have found out about the Maya?



Sentence Starters

I could see

It might be.....

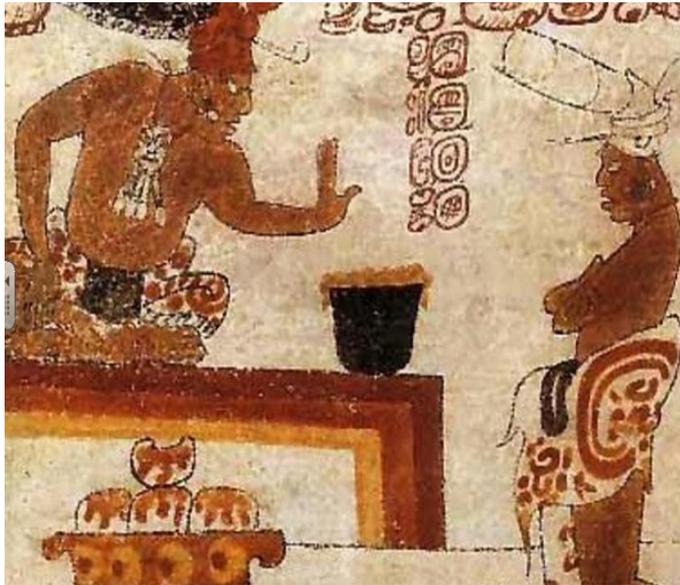
I think that it is similar to X so it might be....

I don't think it is because....

Here's what I thought

Object A

I can see a master or perhaps a god. It looks like he is saying no to the food in the pot. The food is brown and runny. In the other pot, I can see lumps which look similar to ice cream. I don't think it is ice cream because you need to store that somewhere cold.



Your Turn

What do you think this is and why?
Can you see any food?
Write down your thoughts.

Object B



Sentence Starters

I could see

It might be.....

I think that it is similar to
X so it might be....

I don't think it is
because....

Your Turn

This is a replica of an object found in Maya homes. What do you think it is used for and why? Write down your answer.

Object C



Sentence Starters

I could see

It might be.....

I think that it is similar to X so it might be....

I don't think it is because....

Your Turn.

This is a model of a god. What does it tell you about the Maya? What food can you see?

Object D

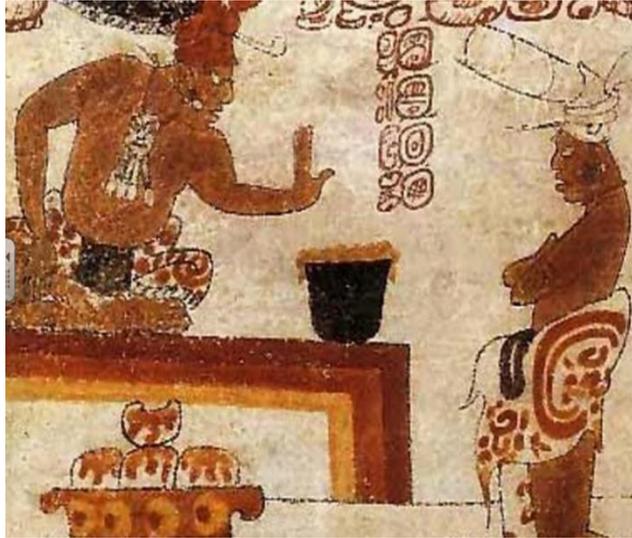


Sentence Starters

It tell me that the Maya

The food I can see is This food was important because...

I think it might be the god of.....



Here are the answers

The food is chocolate.



Source Chocolate – gift of the gods. Source: (Photo from www.ancient-origins.net)

The Maya did not make chocolate as we know it today, but they did use cacao beans to make a drink that was available only to the very rich and important. It was very bitter and sometimes spiced with chilli pepper.

Cacao trees were rare which made the beans very valuable. So valuable they were used as a type of currency.

This is a statue of a Mayan Goddess of the Cacao tree. She is called **IxCacao**. The fruit of this tree is made into chocolate.



Answer. It is a kitchen whisk used for whisking the chocolate.



The whisk is thought to have come from Spanish explorers.

This is the god of maize/corn. Did you see he was inside maize/corn? Let's find out about why maize had its own god.



LI: I can recognise the impact Mayan food culture had on modern society

- Maya Hot Chocolate



Modern
Chocolate



Activity : Compare Maya chocolate to modern chocolate.

On the following pages are lots of information on chocolate. Read the information and answer the questions below. I expect a few sentences for each.

- 1) What is similar about both chocolates? What is different about each? Think about what it looks like, smell like, tastes like etc
- 2) How has when we eat chocolate changed?
- 3) Who eats chocolate today? Was it always like this?
- 4) How we make chocolate has changed. What allowed this to happen?

Sources of information



Don't really look like something you'd select from a box at this point, do they?



! Chocolate drink

Many foods enjoyed by the world today were first cultivated in ancient America. One such food was chocolate, made from cocoa beans. The chocolate drink prepared by the ancient Americans was similar to the hot chocolate we drink today, only more bitter and spicy as chocolate was also flavoured with chilli peppers and spices. They sweetened it with honey and flavoured it with vanilla. The drink was served only to wealthy people because cocoa beans were valuable and were thought to be a luxury.

[Video of the history of chocolate](#)

Back to the Maya though. They would dry, grind, and mix the beans with water to create a drink. You might think yum, hot chocolate - in fact it was quite bitter and frothy, and was often mixed with chilli. After the Aztecs conquered the Maya, they went berserk for the stuff.

The Mayans and the Aztecs believed (and perhaps some people still do) that chocolate was a gift from the gods. The Aztecs in particular revered the drink - they gave it to victorious warriors after battle, would use it during religious rituals, and even used cacao beans as currency. To them, cacao beans were more valuable than gold. Next time someone says money doesn't grow on trees, you'll know what to tell them.

Example Aztec price list:

- 1 bean = 1 ripe avocado
- 4 beans = 1 pumpkin
- 10 beans = 1 rabbit
- 100 beans = a turkey hen

As an extra bit of fun why not make a tortilla with your family and have a Mexican themed dinner or make some Maya hot chocolate.



Ancient Maya Hot Chocolate

Only the rich and noble members of Maya society drank this chocolately treat. Is your palate distinguished enough appreciate its rich, wholesome flavour?

Ingredients (Makes 2 small servings)

3 tablespoons of instant hot chocolate powder
250ml of milk
1 teaspoon of ground cinnamon
A pinch of chilli powder

Equipment

Small jug
Spoon (teaspoon and tablespoon)
Pan for boiling milk



Step 1. Mix the cocoa, cinnamon and chilli together in a small jug.



Step 2. Heat the milk slowly in a small pan on the stove (or in a microwave) until it is bubbly and frothy.



Step 3. Pour the milk into the jug containing the cocoa and spices and stir well.

Step 4. Serve and enjoy!



Top Tip!

If you want to make your hot chocolate more authentic, then use cacao (dark chocolate) and pour it back and forth between two mugs to make it frothy. Depictions on vases show us that this is what the ancient Maya did!