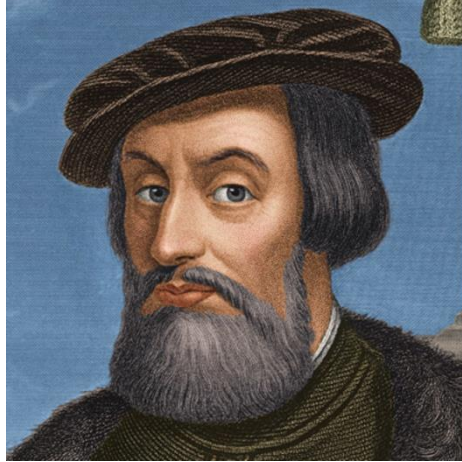


## IPC – Chocolate Week 5

### History Task



### Hernan Cortès

As we learnt last week, a man called Hernán Cortés travelled to South America in the 16th century to establish Spanish colonies, and when he arrived he was greeted with gallons of the spicy drink **chocolatl**. He took some home with him to Spain and it was changed until it became chocolate as we know it today.

**Research:** Use these links to find out more information about Hernán Cortés and complete the biography sheet for him.

[https://www.ducksters.com/biography/explorers/hernan\\_cortes.php](https://www.ducksters.com/biography/explorers/hernan_cortes.php)

[http://www.bbc.co.uk/history/historic\\_figures/cortes\\_hernan.shtml](http://www.bbc.co.uk/history/historic_figures/cortes_hernan.shtml)

<https://aztecs.mrdonn.org/spanish-arrival.html>

<https://www.youtube.com/watch?v=8OaDpRKnE7Y>

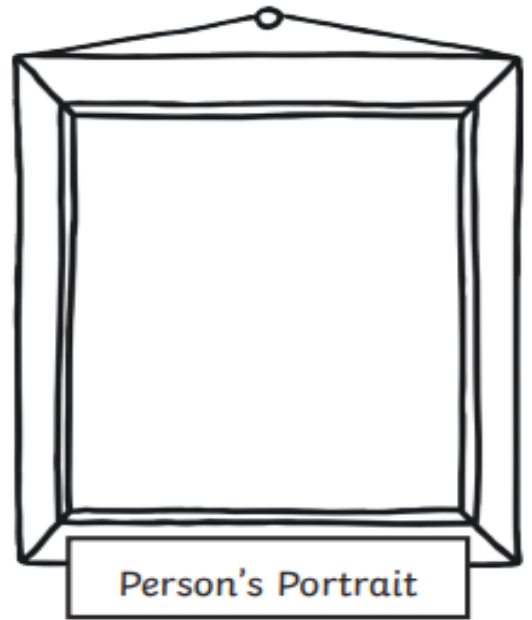
<https://www.youtube.com/watch?v=oicgynllr>

Researcher: \_\_\_\_\_

Person's Name:

Lived from: \_\_\_\_\_ to \_\_\_\_\_  
year year

Most Known for:



## Five Facts

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_
- 5 \_\_\_\_\_

***Other Information:*** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Science Task

Hernán Cortés brought chocolatl from South America to Spain. Try to make your own chocolatl drink at home and see if you like it

### Ancient Maya Hot Chocolate



Only the rich and noble members of Maya society drank this chocolatey treat. Is your palate distinguished enough to 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



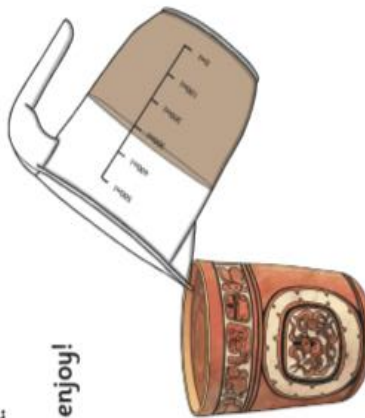
**Step 1.** Mix the cocoa, cinnamon and chilli together in a small jug.



**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!