

The History of Chocolate

Fill in the blank spaces
in the text using the
words below.

The _____ plant, from which chocolate is made, is native to Central and South America. Historians have found pots from as early as 1500 BCE that contain traces of chemicals found in chocolate. The people known as _____ lived in what is now southern Mexico, and it appears that they made use of cacao in a ceremonial drink, although no one is sure how the drink was made, as the Olmecs did not leave any written records.

The Mayan civilisation of Central America left written records showing that chocolate _____ were used at celebrations. It was an important crop to the Mayans, that was drunk at every meal. The _____, whose Central American civilisation lasted from 1300 CE to 1521 CE, revered cacao as a gift from the gods and used _____ as currency. This made cacao more valuable than gold. It was also a highly prized commodity by the Incas, who lived in modern-day Peru at around the same time.

It is unclear how chocolate came from the Americas to Europe, but it is generally agreed that it was first imported to _____. Some stories tell of _____ bringing it back from his voyages, while others say the conquistadors returned from the New World with cacao beans. Whatever the truth of the matter, it soon became a popular drink at court.

In 1828, a Dutch chemist by the name of Coenraad Johannes van Houten revolutionised the chocolate industry by inventing a process that made cacao beans into a _____, which could be easily mixed with _____. At this time, chocolate was still enjoyed as a drink, but the next major stage in chocolate's development was just around the corner.

_____ and Sons, a British chocolate company based in Bristol, made the very first chocolate bar. The product went on sale in _____, but it was unlike the chocolate that we enjoy today, as it had a hard and chewy consistency. The world had to wait until 1879, when Rudolphe Lindt invented the _____ process and gave chocolate the smooth, melting texture that makes it so popular today.

Olmecs	Spain
Christopher Columbus	cocoa
J.S Fry	water
drinks	cacao beans
conching	1847
Aztecs	powder



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The cacao plant, from which chocolate is made, is native to Central and South America. Historians have found pots from as early as 1500 BCE that contain traces of chemicals found in chocolate. The people known as Olmecs lived in what is now southern Mexico, and it appears that they made use of cacao in a ceremonial drink, although no one is sure how the drink was made, as the Olmecs did not leave any written records.

The Mayan civilisation of Central America left written records showing that chocolate drinks were used at celebrations. It was an important crop to the Mayans, that was drunk at every meal. The Aztecs, whose Central American civilisation lasted from 1300 CE to 1521 CE, revered cacao as a gift from the gods and used cacao beans as currency. This made cacao more valuable than gold. It was also a highly prized commodity by the Incas, who lived in modern-day Peru at around the same time.

It is unclear how chocolate came from the Americas to Europe, but it is generally agreed that it was first imported to Spain. Some stories tell of Christopher Columbus bringing it back from his voyages, while others say the conquistadors returned from the New World with cacao beans. Whatever the truth of the matter, it soon became a popular drink at court.

In 1828, a Dutch chemist by the name of Coenraad Johannes van Houten revolutionised the chocolate industry by inventing a process that made cacao beans into a powder, which could be easily mixed with water. At this time, chocolate was still enjoyed as a drink, but the next major stage in chocolate's development was just around the corner.

J. S Fry and Sons, a British chocolate company based in Bristol, made the very first chocolate bar. The product went on sale in 1847, but it was unlike the chocolate that we enjoy today, as it had a hard and chewy consistency. The world had to wait until 1879, when Rudolphe Lindt invented the conching process and gave chocolate the smooth, melting texture that makes it so popular today.

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