



El CAFÉ – COFFEE Lesson

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**What is the favorite drink of the world (besides water)?**

¿Cuál es la bebida favorita del mundo? (después del agua) el café

**Which coffee producing countries are Spanish speaking?**

¿Cuales países productores de café son hispanohablantes?

*This is data from 2015 and it is in Spanish. Make sure the students notice that they use commas for decimal points and decimal points for commas. Have the students add up the percentages to see how much of the world's coffee comes from Spanish speaking countries. Adding it to Brazil's 30.16%, Latin America produces over half of the world's coffee. The USA is the world's biggest coffee importer. Coffee is part of the relationship between the USA and the Spanish-speaking world.*

<http://www.infocafe.es/cafe/principales-productores-cafe.php>

#3 Colombia 9.42%

#7 Honduras 4.01%

#9 México 2.72%

#10 Guatemala 2.37%

#11 Perú 2.23%

#12 Nicaragua 1.52%

#14 Costa Rica 1.04%

#18 El Salvador 0.53%

#19 Ecuador 0.49%

Total Spanish speaking countries: 24.33%

**Hands-on activities:**

*This is a chance to have the students learn vocabulary and improve on their listening comprehension from how you point out and touch the parts of the plant and the things you use while cooking.*

1) **Identify parts of a live coffee plant.** Have the students review/learn the vocabulary of plant, soil, leaf, root, flower by pointing out parts of the plant. They are available at local greenhouses and box stores like Home Depot and are beautiful houseplants with rippled leaves. It takes 3-4 years before they are mature enough to bloom and fruit. They like moisture. They can get as big as 6 feet tall.

2) **Make *café con leche* with your students.** *Café con leche* is the most common way that coffee is served in Spanish-speaking countries. Most Americans have not tried it. Here are directions in English <https://www.youtube.com/watch?v=s4vk13IHZC4> (4:57) and Spanish <https://www.youtube.com/watch?v=qYXjyIRZRc8> (6:38) Bring a hot plate, a cafetera (like <https://www.amazon.com/Bialetti-6-Cup-Stovetop-Espresso-Maker/dp/B000CNY6UK/>) a frother (like <https://www.amazon.com/dp/B010RI5UNG?psc=1>) good beans from a Latin American country, your coffee grinder, a gallon of 2% or half and half and blonde sugar. I have a microwave in my classroom that I could use to scald the milk at around 1:28 instead of pan scalding like he does in the Spanish video. I think that it would be neat to have the kids get some of the vocabulary early from the activity and then start working through the vocab practice while they smell/drink the coffee.

### **\*\*Vocabulary Learning and Practice**

<https://quizlet.com/146165425/cafe-flash-cards/>

Quizlet is well worth the membership fee for Spanish teachers since it provides professional grade pronunciation of both English and Spanish, makes it easy to upload photos of the vocabulary, and turns it into a game. Go to the above link to try out the vocab bank I am building using agricultural coffee images and vocabulary. Have the students begin with the flash cards (both sides, audio on), then Learn, Speller, then Scatter, then Gravity (start with English) and Test. Students will be practicing and playing with this over multiple days.

### **Listening Comprehension Activity and Fair Trade**

<https://www.youtube.com/watch?v=pXqTvKSNAng> (1:11) See if your students can understand this 2013 interview with a young Colombian man harvesting coffee. Notice how he is only picking reddened cherries.

How long as he worked harvesting coffee? 6 years

He lists several Colombian states where he picks coffee.

How much does he earn per day picking coffee? 92-93 pesos colombianos

Have the students go to this link <http://themoneyconverter.com/ES/COP/USD.aspx> to see what that is worth in US dollars

What Colombian city is he from (where he has family) Cali, Colombia

### **Listening Comprehension: Watch Video of the Coffee Process in Colombia/Costa Rica**

<https://www.youtube.com/watch?v=SvBj4O44Fnw> (4:45) English subtitles; agriculture

Make sure the kids notice cool words like “fosforito” for the young coffee seedling (it means matchstick)

<https://www.youtube.com/watch?v=2zKcFdjELzY> (2:00-5:14) Spanish only; CafeBritt of Costa Rica - processing Make sure they understand what the chancadores do and why.

Have the kids use printouts of their vocabulary cards to hold up as comprehension/translation of the English captions of the action.. There is a lot of spoken Spanish with English subtitles as the farmer and others describe production. Pause often and replay and discuss what your students understood.

### **Photos to Discuss (put on big screen)**

<http://agritech.tnau.ac.in/horticulture/images/plantation/coffee/coffee18.jpg> great photo of all of the stages

<http://www.types.coffee/wp-content/uploads/2014/04/Different-coffee-beans-e1398769691279.gif>  
coffee roasts