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**Mayan
Monkey Mijas
Chocolate
Factory**

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**Delicious
School Trip**



Table of Contents

Why Mayan Monkey Mijas?	4
Excursion Format	6
Let's Make Chocolate!	8
Guided Museum Tour	10
Special Bonus - Packaging segment!	12
Activity Options & Prices	14
Practical Information	16
Practical Info continued.	19
Whats Next?	20
Some Reviews:	22
A selection of the schools we are delighted to have welcomed	23
Contact Details	24



Hello there!

Are you looking for an original school trip for your students?

Whether you've been to make chocolate with us before or are looking to bring your students on a visit for the very first time, we want to ensure that your outing to Mayan Monkey Mijas Chocolate Factory counts as one of the most fun, meaningful & delicious days of your entire school year!

We've been hosting schools since 2012. Each year, we build on the previous year, innovating in order to create an even more interactive, immensely educational and inclusive experience, tailor-made for your class.

This year, we have incorporated a whole new packaging segment using your school's logo on boxes we cut with our 90 year old Heidelberg printing press, enabling the students to experience packaging design with appropriate tweaks for different age groups.

As the only chocolate factory in Spain officially recognised by the NGO "Slave free Chocolate", in our mission to raise awareness of ethics, sustainability and the biting need for slave-free chocolate, we have adapted our workshop offering to address the issue in a way, which is meaningful for students & teachers alike.

Looking forward to making chocolate with you soon!

Eli McCarthy,



Mayan Monkey Mijas
Chocolate Factory & Happiness Lab

Why Mayan Monkey Mijas?

Are your students working on a particular project at school that you would like them to gain a non-theoretical, real-world perspective on?

Let us know what specific educational benefits you would like to obtain from the visit. We'll make it happen.

Chocolate is a fascinating, multifaceted subject, which offers so many amazing opportunities for learning, from geography, botany and chemistry to ancient civilizations, language acquisition and gastronomy as well as sustainability, ethics, environmental protection, graphic design/ paper engineering and business studies, amongst others.

Our workshops are designed for students aged three years old all the way to third-level. Depending on the age of your group, we can explore a particular angle (eg. "what have monkeys got to do with chocolate?" or "what role did Andalusia play in the history of chocolate?").

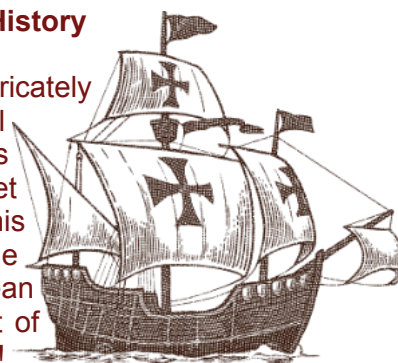
In the case of older students, we will host an interactive Q&A session, eg, on sustainable business, responsible tourism, cost management etc. In this case, we recommend students prepare questions in advance so as to fully engage during, and obtain the maximum benefit from, the visit.

Secret weapon warning: because we have chocolate on the "desk" in our "classroom", you will find that your students are able to pay attention in a way that may not necessarily happen in class!

And, if you'd just like your students to have a break away from school & studies, we've got the fun factor covered too!

Fascinating Fact - Spanish History

The history of chocolate is intricately linked to Andalusia, stretching all the way back to 1502 which is when Christopher Columbus, set out from the port of Cádiz on his fourth voyage to the Americas. He was the first documented European to encounter cacao off the coast of modern day Honduras!



por mar



over sea



hasta
nuestra
fábrica
en Mijas

to
our
Mijas
chocolate
factory



Excursion Format

Your school excursion to Mayan Monkey Mijas Chocolate Factory is structured as follows:

1. Chocolate-Making Experience
2. Guided Chocolate Museum Tour
3. Packaging Design Segment

Whether you go for a fifty-minute or an hour and a half long workshop, the above format is a common factor in all options.

To begin with, your students get to “robe up” and have a hands-on experience of making chocolate (e.g., bars, soft-centre bonbons, etc.) inside a real working chocolate factory.

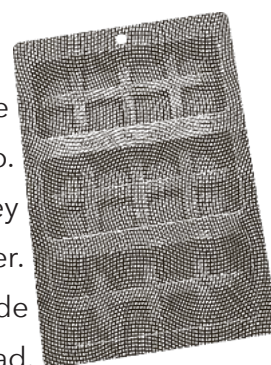
They will then enjoy a guided tour of our small chocolate museum during which they will learn more about a focus topic of your choice.

They will also have the opportunity to learn more about the role of packaging in the chocolate lifecycle, as well as to create their own unique chocolate package.....with your school’s logo on the front!

The price of each workshop option reflects both its duration as well as the amount of chocolate made (and taken home afterwards, of course!).

Fascinating Fact - Design

Chocolate moulds used to be made of ceramics until about 70 years ago. Needless to say, if dropped, they would immediately shatter. Professional modern molds are made of hardwearing, polycarbonate instead.



Ethical Cacao = Exquisite Chocolate



Let's Make Chocolate!

The absolute highlight of the visit to Mayan Monkey Mijas Chocolate Factory is, without doubt, the chocolate-making!

- 100% hands on experience in which students learn to design, mould & decorate their own chocolate creations, eg "Deco Bars" and then take them home.
- Choose from Organic and Ethically Sourced Milk, White & Dark Chocolate as well as Vegan Milk Chocolate*: from sustainable cacao plantations in the Dominican Republic & Peru.
- 54 different toppings to choose from, with something to suit everyone's tastes, eg pistachios, cranberries, pineapple, chocolate buttons, cinnamon, etc.
- Special care for students with food allergies/ intolerances, a/o dietary restrictions/requirements
- Certificate of Merit: in recognition of their chocolate-making achievements, each student will receive a certificate with his or her name on it, marking participation in the workshop. The sense of achievement for students of all ages is immense!

** Please let us know in advance how many students require vegan milk chocolate as this requires separate preparation*

Fascinating Fact - Chemistry

Chocolate must be "tempered". Cacao contains five different types of crystals, and tempering is the process that impacts the crystalline structure of cacao. By melting all of the weaker crystals and leaving the beta-five crystals, which are strong enough to hold the cacao solids, sugar, butters and milk together, tempering gives a shiny appearance, allowing the chocolate to break with a snapping sound, as well as a smooth texture (or "mouthfeel").



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Guided Museum Tour

Chocolate Origins: explore the fascinating origins of chocolate, discover how chocolate got its name, and learn how the manufacturing process has evolved over the centuries.

Meet the Grannies! students will have the opportunity to see antique machinery used in the chocolate-making process, such as "Molly", our cacao mill ("molino" in Spanish), who was designed 150 years ago to grind the cacao beans into a chocolate paste; or "Dora" - our French cacao ball roaster born in 1936, as well as "Heidi", our antique Heidelberg printing press which we use daily.

Support for school projects: take a deeper look at a particular aspect of chocolate with special relevance for your students. Some popular choices over the years have been:

Language Learning: chocolate as a tool for in foreign language vocabulary acquisition

History: eg, the role of Spain, the evolution of tools & machinery

Ancient Civilization: eg, the Olmecs, Toltecs, Mayas, Aztecs
Science: eg, chocolate tempering & crystalline structure/ reversible v. irreversible change/ fermentation, roasting & microbiology)

Geography: cacao-growing zones & climates

Botany: the varieties of "theobroma cacao", their properties & cultivation

Business Studies: e.g. responsible tourism, sustainable business, HR, job roles, etc

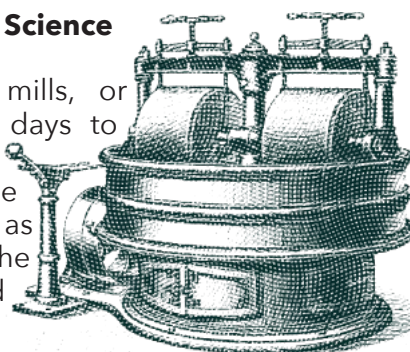
Environmental Studies: eg., sustainability, the future of chocolate, conservation & challenges facing the cacao rainforest.

Design: eg, food design, graphic design, packaging design

Food Studies: chocolate & healthy eating, hygiene in the chocolate factory.

Fascinating Fact - Food Science

Antique granite stone mills, or melangeurs, took three days to grind the cacao and sugar crystals to particle sizes below 15 microns so as not to feel gritty on the tongue. We discovered our melangeur rusting away in a barn in Zaragoza.





Special Bonus - Packaging segment!

In addition to making chocolate, we also do all our own Graphic Design, Paper Engineering, Die Cutting & Package Assembly in-house. This means we have lots of valuable knowledge & resources to share with your students.

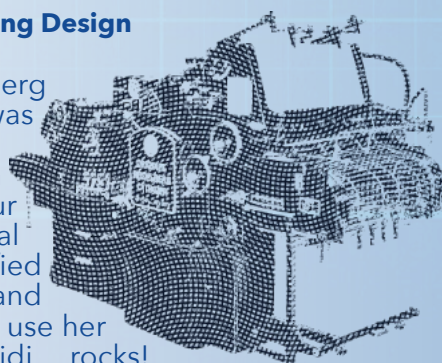
Younger Students: a few years ago, we decided to create a "colouring book" version of our packaging so that our youngest visitors could express themselves artistically whilst also learning about the role of packaging in the chocolate lifecycle.

Each child colours in the preprinted box and, if they are old enough, can also answer questions and make observations in the text boxes thus producing a uniquely designed package. Of course, it is in this box that their chocolates are presented at the end of the visit!

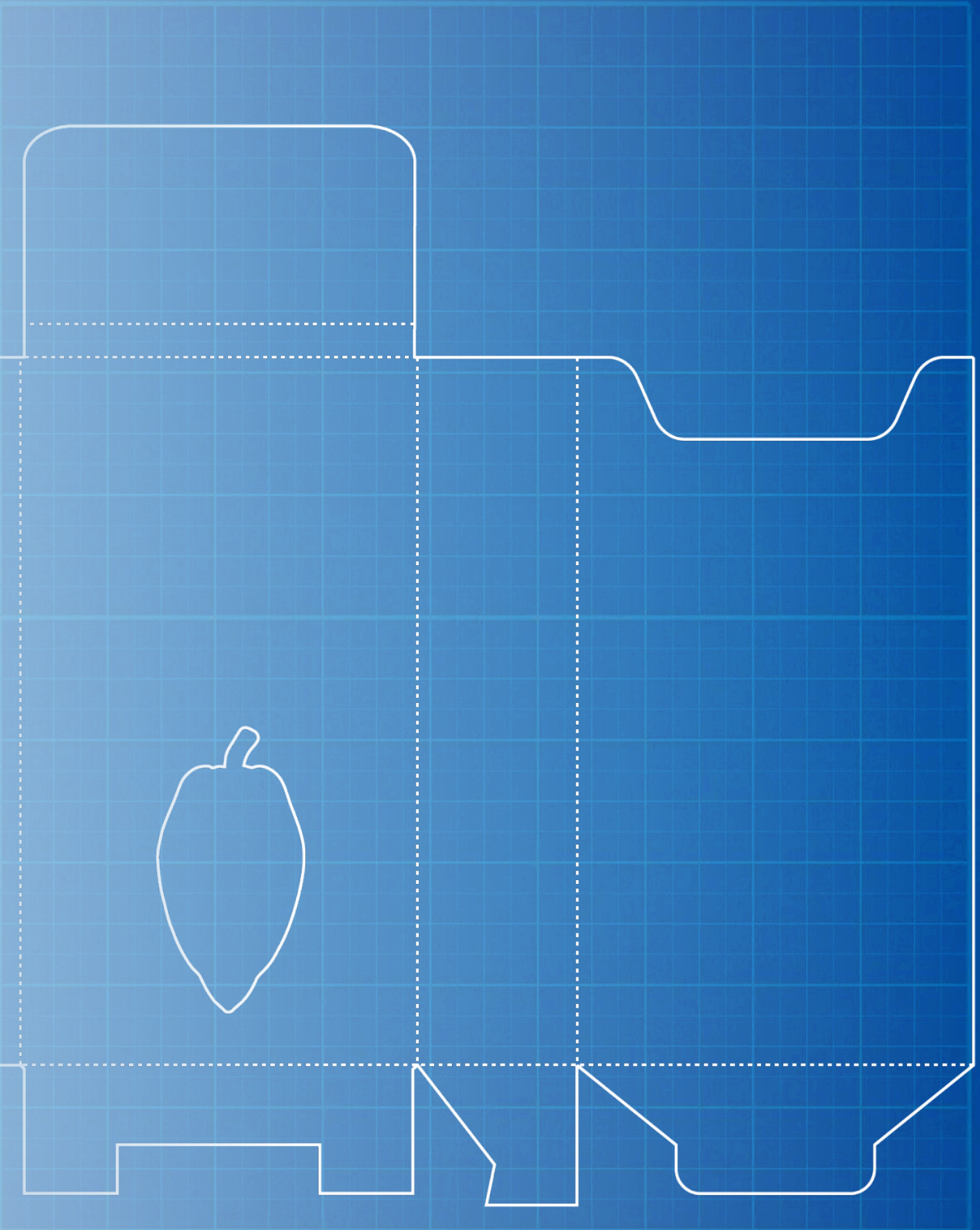
Older Students: we teach older students how to incorporate your school's logo & colours into the graphic design, visualising this in 3D, printing out the boxes, cutting them on our 90 year old Heidelberg printing press, stripping the box from the sheet, and gluing and folding into a final package for the chocolates that the students have made.

Fascinating Fact - Packaging Design

The original Heidelberg cylinder press was introduced by Heidelberg of (and, "in") Germany in 1931. Being a single-colour press, in this world of digital printing, we instead modified her so that she cuts and creases our packages, and use her every single day. Heidi rocks!



Ethical Cacao = Exquisite Chocolate



Activity Options & Prices

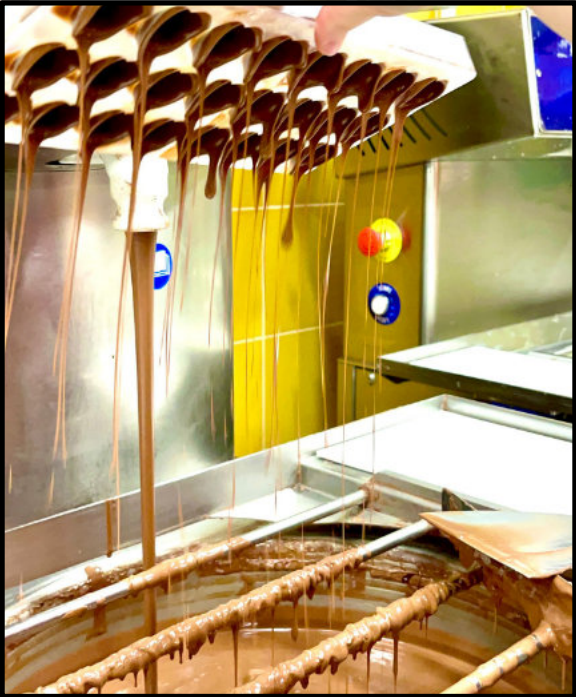
	1 Bar Visit	2 Bar Visit	3 Bar Visit	Beans & Bars	Extended Visit	Deluxe Visit
Activity includes	Completely hands-on visit inside the factory with Chocolate-Making activity by the students					
Museum Tour	✓	✓	✓	✓	✓	✓
Packaging Design / Art Activity	✓	✓	✓	✓	✓	✓
Special Focus Topic	-	-	✓	✓	✓	✓
Additional Activity	-	-	-	Roasting cacao beans, grinding them and making the sacred ancient drink "Xocol-Atl" drink from scratch. Also learning about the history of the Mayans and Aztecs - did you know that Xocol means "bitter" and Atl means "water"?		
Chocolate made by students	1 bars	2 bars	3 bars	3 bars+hot chocolate drink made from scratch	3 bars + 3 bonbons + hot chocolate drink	3 bars + 3 bonbons + 3 dipped fruits + hot choc on a stick + hot chocolate drink.
Duration	50 minutes	50 minutes	60 minutes	90 minutes	90 minutes	120 minutes
Price	9.99€ p.p.	12.99€ p.p.	14.99€ p.p.	19.99€ p.p. ** MOST POPULAR VISIT **	24.99€ p.p.	39.99€ p.p.

Fascinating Fact - Conservation

The "monkey" component of the name "Mayan Monkey Mijas" comes from Spider Monkeys, the New World primates credited with being the original discoverers of cacao. The Spider Monkey is critical to the cacao lifecycle, yet all seven subspecies are endangered species, and three are critically endangered.



Ethical Cacao = Exquisite Chocolate



...a Fruit?
...the beans of the Cacao Tree
...which grows in tropical forests 20°
...in the Equator.
...They are found inside each beautiful,
...red, cacao pod.
...Once harvested the beans must
...be in the natural type of cooking
...order to awaken the first notes of

...es una fruta?
...Las habas del árbol de cacao
...que crece en la selva tropical 20°
...del ecuador.
...Se obtiene un promedio de 50

...a barra de chocolate,
...seco, más cacao contiene. Junto
...a la fermentación.

ORGANIC CANE SUGAR

Practical Information

Availability: School Workshops are available from Monday to Friday (excluding public holidays), from 9am until 2pm, for groups with a minimum of 16 participants.

If you would like to visit at a different time a/o if your group has less than 16 participants, let us know and we will of course do our best to accommodate you at the most affordable price.

Group Capacity: we can accommodate 60 visitors at a time (30 in the factory area/ 30 in the museum area). If there are more than 60 students in your group, we can help you to create a multi-activity itinerary in Mijas Pueblo.

Safety & Privacy:

- Fully private entrance, only for your use.
- Completely private bathroom for your group.
- During your visit, we close off access to the factory-museum area (which is where school activities are held). This way, there is no contact whatsoever between your group and the general public. If you wish, your students may visit the shop-café after the workshop finishes.

Dietary Restrictions: we have very strict protocols in place to maximise the safety & enjoyment of all our visitors. Please let us know if any of your students have any dietary restrictions, including food allergies or intolerances.

Note: we handle 8 of the official allergens at Mayan Monkey Mijas - eggs, dairy, soy, gluten, sesame, sulphites, nuts & peanuts

Special Needs: just let us know if any of your students have any special needs or requirements so that we can have everything fully prepared in advance of your arrival.

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Practical Info continued.

Access & Recess: Mayan Monkey Mijas Chocolate Factory is located in Plaza Virgen de la Peña, the main square of Mijas Pueblo, which is directly opposite the coach set-down/ collection point.

Access to us is quick, easy and safe: it's takes just 1 minute to walk from coach set-down to our front door.

Just cross the road onto the main square. You will see that all the businesses are on your right-hand side, and we are about halfway along (between "Restaurante La Plaza" and "Bar Mijas").

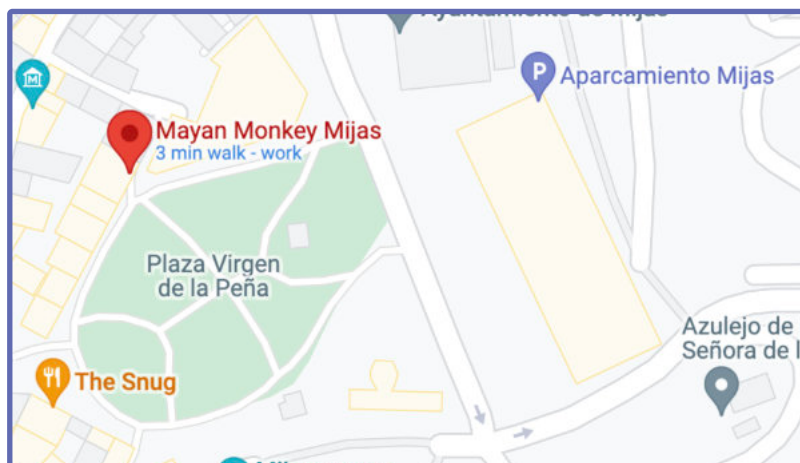
Since the main square is both an enormous and pedestrianised square, it's an ideal safe space to enjoy break period. There is a playground and plenty of benches as well as ample space for games and play-time :)

Chocolate Collection

Your chocolate will be ready around 30 minutes after the workshop conclusion, depending on the number of participants.

For your convenience, we package them in separate boxes corresponding to each group/class of students. Just let us know if you'd like us to package it any other way.

If you have other activities planned in Mijas Pueblo, you are very welcome to pick your chocolate up at the end of your visit to the village, ie, as you are making your way to your coach.



Whats Next?

The best way to assess us as a destination for your school excursion is by accepting our invitation to come and enjoy a "famtrip" with us!

We will show you around so that you can gain a feel for both the space and the flow of the trip.

You will also acquire a clear understanding of how easy it is to access the chocolate factory from the coach set-down point, as well as see the facilities for break time right outside our front door on the main square.

We will also invite you on a tasting tour of our chocolate museum, and get you to have a go at making chocolate yourself!

We are open seven days a week, so just drop us an email, whatsapp or phone call for more info about what we can offer your school, and to book in your famtrip a/o your school visit

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Fascinating fact - Etymology

"Xocolatl" (lit: "*bitter/sour water*") is the Nahuatl word used by the Aztecs to refer to the spicy, cold drink made from roasted & ground cacao beans. In turning the word into one we all recognize today, the Spanish conquistadors also swapped the chilli for sugar as an essential ingredient in chocolate. Truly, a bittersweet tale!



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Some Reviews:

"Everything was great!! Thank you so much. The kids had an amazing time, and we teachers loved it as well ♥" - Ms. Verónica, CEIP María Zambrano, Mijas

"...the most enjoyable school trip we've ever done..." - Ms. Grant, Marbella Montessori School

"...we absolutely loved it, and congratulate you for your efficiency given how late we were in arriving due to the problems with our transport provider. We'll be back! Many thanks & fond greetings" - Mr. Amalio, CEIP Acapulco, Fuengirola

"One of the most educational and genuinely entertaining school trips of any I've done in my 20 years in the profession" - Mr. Roger, EIC Marbella

"We had an amazing visit today, and learned a lot. The students were so satisfied with the whole program. We are now going to work more on the history, ethical aspects and plant some cocoa trees in the greenhouse we are about to build. Looking forward to visit you again soon. "
- Mr. Fjelking Slaatsveen, Norwegian School of the Costa del Sol.

Food for thought - Slavery

When we think of slavery, most of us tend to go far back in time. The sad truth is there are more slaves in the world today than ever before: 25 million, of which approximately 10% work in the cacao plantations of the Ivory Coast. Being "conscious consumers" is the most effective way to create change. Are you in?



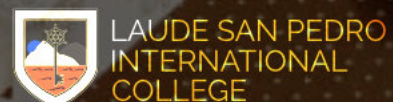
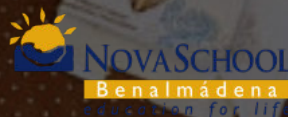
A selection of the schools we are delighted to have welcomed



CEIP Federico García Lorca



IES MARÍA ZAMBRANO Torre del Mar



Contact Details

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