

TCF 2015 Teachers Tour Group II Lesson Plan

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## **LESSON PLAN “The Coffee Connection”**

***(The History and diffusion of coffee and its impact on Turkish Culture)***

**Objective:** That all students have a thorough understanding of the history of the coffee bean its ever expanding market. The learner will analyze the significant social, economic, and cultural impact coffee has on society.

### **Common Core Standards:**

#### **Craft and Structure:**

CCSS.ELA-LITERACY.RH.9-10.4

Determine the meaning of words and phrases as they are used in a text, including vocabulary describing political, social, or economic aspects of history/social science.

CCSS.ELA-LITERACY.RH.6-8.5

Describe how a text presents information (e.g., sequentially, comparatively, causally.)

#### **Key Ideas and Details:**

CCSS.ELA-LITERACY.RH.9-10.1

Cite specific textual evidence to support analysis of primary and secondary sources, attending to such features as the date and origin of the information.

CCSS.ELA-LITERACY.RH.9-10.2

Determine the central ideas or information of a primary or secondary source; provide an accurate summary of how key events or ideas develop over the course of the text.

CCSS.ELA-LITERACY.RH.9-10.3

Analyze in detail a series of events described in a text; determine whether earlier events caused later ones or simply preceded them.

CCSS.ELA-LITERACY.RH.9-10.6

Compare the point of view of two or more authors for how they treat the same or

similar topics, including which details they include and emphasize in their respective accounts.

**Integration of Knowledge and Ideas:**

[CCSS.ELA-LITERACY.RH.9-10.7](#)

Integrate quantitative or technical analysis (e.g., charts, research data) with qualitative analysis in print or digital text.

[CCSS.ELA-LITERACY.RH.9-10.9](#)

Compare and contrast treatments of the same topic in several primary and secondary sources.

**Range of Reading and Level of Text Complexity:**

[CCSS.ELA-LITERACY.RH.9-10.10](#)

By the end of grade 10, read and comprehend history/social studies texts in the grades 9-10 text complexity band independently and proficiently.

**California Content Standard Food and Service Industry**

11.0 Demonstration and Application

Demonstrate and apply the knowledge and skills contained in the Hospitality, Tourism, and Recreation anchor standards, pathway standards, and performance indicators in classroom, laboratory and workplace settings, and through the career technical student organization (FHA-HERO, the California Affiliate of FCCLA).

11.1 Utilize work-based/workplace learning experiences to demonstrate and expand upon knowledge and skills gained during classroom instruction and laboratory practices specific to the Hospitality, Tourism, and Recreation sector program of study.

11.3 Demonstrate entrepreneurship skills and knowledge of self-employment options and innovative ventures.

11.5 Create a portfolio, or similar collection of work, that offers evidence through assessment and evaluation of skills and knowledge competency as contained in the anchor standards, pathway.

7. Students analyze the geographic, political, economic, religious, and social structures of the civilizations of Medieval Europe.

1. Study the geography of the Europe and the Eurasian landmass, including its location, topography, waterways, vegetation, and climate and their relationship to ways of life in Medieval Europe.

6. Discuss the causes and course of the religious Crusades and their effects on the Christian, Muslim, and Jewish populations in Europe, with emphasis on the increasing contact by Europeans with cultures of the Eastern Mediterranean world.
9. Know the history of the decline of Muslim rule in the Iberian Peninsula that culminated in the Reconquista and the rise of Spanish and Portuguese kingdoms.
7. Students compare and contrast the geographic, political, economic, religious, and social context over course of history.

Frontload the following to all Learners:

***Coffee beans were first exported from Ethiopia to Yemen. Yemeni traders brought coffee back to their homeland and began to cultivate the bean. The word qahwa originally meant wine, and Sufis in Yemen used the beverage as an aid to concentration and as a kind of spiritual intoxication when they chanted the name of God.<sup>[14]</sup> Sufis used it to keep themselves alert during their nighttime devotions. A translation of Al-Jaziri's manuscript traces the spread of coffee from Arabia Felix (the present day Yemen) northward to Mecca and Medina, and then to the larger cities of Cairo, Damascus, Baghdad, and Constantinople. By 1414, the beverage was known in Mecca, and in the early 1500s was spreading to the Mameluke Sultanate of Egypt and North Africa from the Yemeni port of Mocha.<sup>[8][14]</sup> Associated with Sufism, a myriad of coffee houses grew up in Cairo (Egypt) around the religious University of the Azhar. These coffee houses also opened in Syria, especially in the cosmopolitan city of Aleppo,<sup>[14]</sup> and then in Istanbul, the capital of the Ottoman Empire, in 1554.<sup>[14]</sup> In 1511, it was forbidden for its stimulating effect by conservative, orthodox imams at a theological court in Mecca.<sup>[16]</sup> However, these bans were to be overturned in 1524 by an order of the Ottoman Turkish Sultan Selim I, with Grand Mufti Mehmet Ebussuud el-Imadi issuing a fatwa allowing the consumption of coffee.<sup>[17]</sup> In Cairo, Egypt, a similar ban was instituted in 1532, and the coffeehouses and warehouses containing coffee beans were sacked.<sup>[18]</sup> During the 16th century, it had already reached the rest of the Middle East, the Safavid Empire and the Ottoman Empire. From the Middle East, coffee consumption spread to Italy, then to the rest of Europe, and Subsequently, the coffee plants were transported by the Dutch to the East Indies and to the Americas.***

**Assignment:** Each student will be required to compose a 3-5page critique on the history and diffusion of coffee and its global social, economic, and cultural impact on humanity.

Required elements of the above composition:

- 3-5 pages
- APA format
- Title and Cover Page
- Formal Introduction
- Bibliography with footnotes
- Conclusion founded on primary and secondary source sites
- Must submit rough draft of composition prior to final work product

Each student will be allowed to choose a coffee from a particular culture and provide the cultural background and any/all materials necessary to brew said coffee. A required Classroom presentation with timelines, maps, and photos showing the introduction of coffee to their culture explaining the development and infusion into the culture.

Examples:

Mexican Mud Café

Espresso

Café Latte

Cowboy Coffee

Turkish Coffee

All of the necessary utensils, and products can be purchased at the following sites.

<http://www.turkishcoffeeworld.com>

[www.seattlecoffeegear.com](http://www.seattlecoffeegear.com)

The following video will give the particular insights and the essential elements for making Turkish coffee

[www.youtube.com](http://www.youtube.com)

### How to Make Turkish coffee

You will need to have a Turkish coffee pot, a spoon, sugar and coffee that has been ground to a fine powder. Although most people use the Arabica beans, it really doesn't matter what kind of coffee you use. However, it should be a medium roast, because you will actually roast it again while making it. You can get the Turkish coffee in several different ways:

**A.** Purchase a special Turkish Grinder (regular electric grinders with blades spinning at a high speed will NOT do the job) and grind the coffee yourself. We do have these available at our store if you are interested.

**B.** Grind it at your local grocery store! Yes, that's right. You may not have noticed, but most grinders (99.9%) **at your local grocery store** in the U.S. have a Turkish coffee setting! Just select the "Turkish Coffee" setting and grind your beans.

C. Buy it ready made from Turkish Coffee World. We sell it in our store but you can also find it at most Mediterranean stores if you live in a big city.

## Preparation

1. Measure the amount of cold water you will need.
  2. Place your pot of water on the stove and turn the heat to medium-high (just until the water heats up).
  3. Add about 1-2 heaping tea spoons (or 1 tablespoon) of coffee per demitasse cup (3 oz). Do not stir it yet. Just let the coffee "float" on the surface because if you stir it now you might cause it to clump up.
  4. Add sugar to taste. Do not stir it yet. Let the water warm up little bit as above.
  5. When the coffee starts to sink into the water and the water is warm enough to dissolve your sugar, stir it several times and then turn down the heat to low. You should stir it several times, up until your brew starts to foam (you can also vigorously move your spoon side to side to encourage to start the foaming).
  6. When you see the bubble "ring" forming on the surface, turn down the heat a little bit more or move your pot away from the heat source. Pay attention to the bubbles that are forming at this stage. Bubbles should be very small in size.
  7. From this point on watch your coffee carefully. Do not let the temperature get hot enough to start boiling. (NEVER LET IT BOIL - many instructions on how to make Turkish coffee use the term "boiling" but this is totally inaccurate) The key idea here is to let the coffee build a thick froth and that occurs approximately around 158 F or 70 C (i.e., much cooler than the boiling point of water which is 212 F or 100 C at standard pressure. If your brew comes to a boil, you will not have any foam because it will simply evaporate!).
  8. Keep it at the "**foaming**" stage as long as you can without letting it come to a boil. You might even gently stir your brew a little bit at this stage. The more froth, the better it will taste. Also **your coffee must be fresh** or it will not foam as well. If your brew gets too hot and begins to "rise", then move it away from the heat or just turn it down. You are almost done. Repeat this process until your foam has "raised" and "cooled" at the most couple of times (NOT 3-4 times like some instructions. Even once is enough). Then pour in to your cups (quickly at first to get out the foam, then slowly) while making sure that each cup has equal amount of foam! If you are serving several cups then you might be better off spooning the foam into each cup.
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1. Turkish coffee is always served with a glass of water. You drink water first to cleanse your pallet!
  2. Wait about half a minute or so to let the grinds settle to the bottom of your cup.
  3. Use only water to clean your pot. Do not use a metal spoon to stir coffee.