

Morocco Lapbook



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created by Ami Brainerd

Official Name: Kingdom of Morocco

Size: 172,414 square miles

Capital: Rabat

Official Language: Arabic

Religion: Almost all Moroccans follow Islam. Minority religions include Christianity, Judaism, and Bahaism.

Products

Morocco produces barley, wheat, citrus, vegetables, olives, spices, nuts, livestock, and wine.

Currency: Dirham

Climate: Morocco has mild, wet winters and hot, dry summers along the coast.

Population: For current information, use this website: [Population of Countries](#)

Comparing Times: To compare the time in the capital city to the time where you live, use this website: [The World Clock](#)

People of Morocco:

The Sahrawi, or Saharawi people, live in the oases of the Sahara Desert. Many farm cattle, but others are craftsmen (pottery, needlework, and woodworking).

The Berber people live in small villages in and around the Atlas and Anti Atlas Mountains. They raise livestock or farm. They value hard work.

The Bedouin people used to be nomadic, but many have settled into urban areas. They farm and herd camels or cattle. Music and poetry are important to these people. They enjoy tea and serve it at festivals.

Rabat: Your student will need to research the capital city in order to complete this mini-book.

Animals in Morocco: Your student will need to research the animals in order to write facts on the pages of the tab book.

Native Lingo: Here are a few phrases in Arabic.

Hello = Ahlan wa sahlan

Goodbye = Ma as salama

Yes = Aywa

No = La

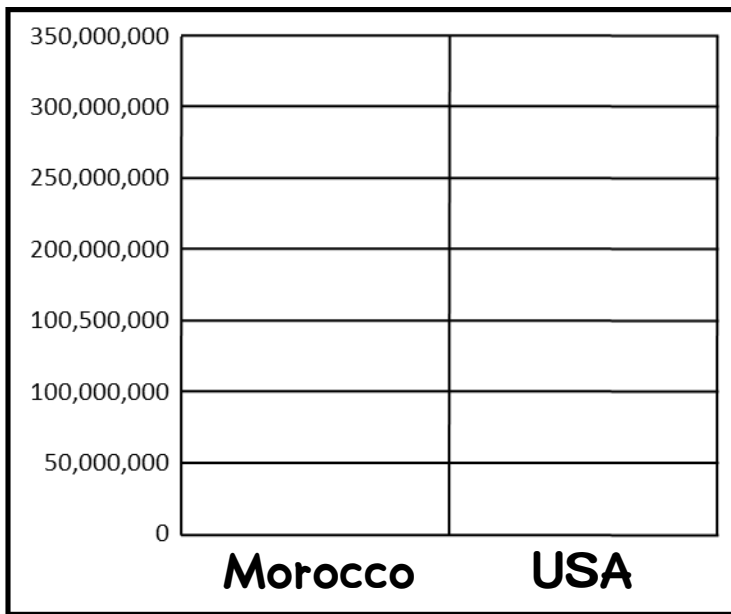
Thank you = Shukran

I (or me) = Ana

My name is = Ismi

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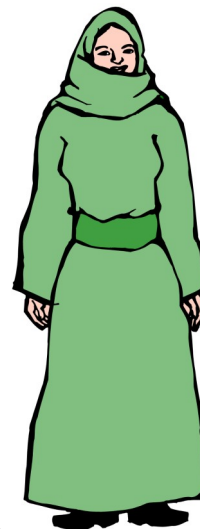
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You can find the current country populations at [this website](#).



Population



What is
the
major
religion
in
Morocco?



Products

**Official
Language**

**Official
Name**



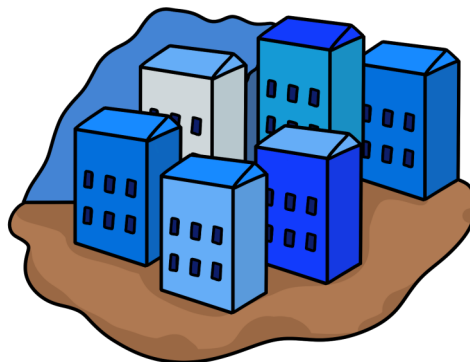
Currency

Climate



Morocco

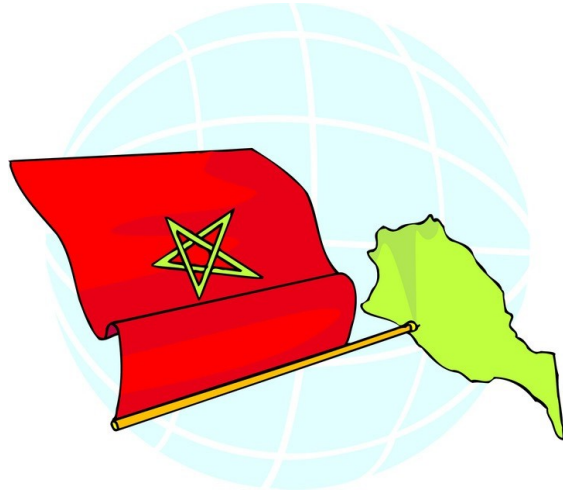
Size of



Cut on solid lines. Fold each book like a matchbook, using the dotted lines as your guides.

Use a globe or map to help you complete this minit book.

Morocco



In which continent
is Morocco?

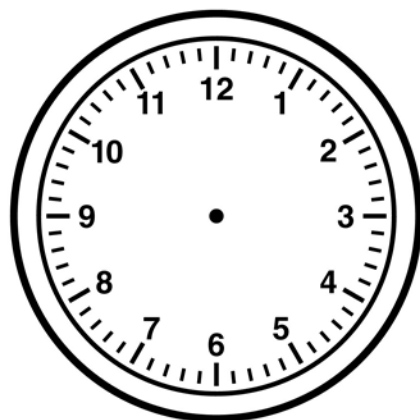
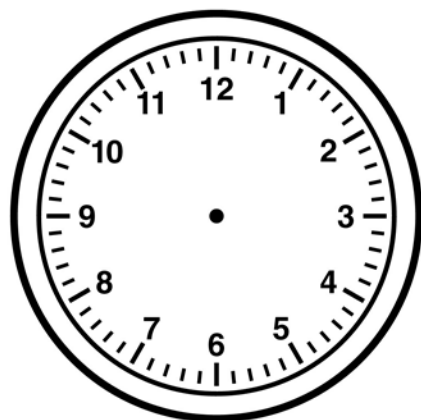
What countries are
bordering Morocco?

What ocean borders
Morocco?

What is the capital
of Morocco?

What islands are
close to Morocco?

Cut book out as one piece. Fold in half. Open. Cut slit to form to flaps. Cut out cover pieces and paste them to the fronts of the flaps. In the blank, write the name of your city. Complete the clocks to show the current times (corresponding to the cities on the flaps).



**What
time is
it in
Rabat?**

**What
time is
it in
_____?**

Arabic Words



English	Arabic	Pronunciation
hello		
goodbye		
yes		
no		
thank you		
I (or me)		
My name is		

Cut book out as one piece. Fold top under. Fold bottom under. Open book. Cut on solid black lines to form three flaps. Refold so that the cover is on the front.

These people live in the oases of the Sahara Desert. Many farm cattle, but others are craftsmen (pottery, needlework, and woodworking).

These people live in small villages in and around the Atlas and Anti Atlas Mountains. They raise livestock or farm. They value hard work.

These people used to be nomadic, but many have settled into urban areas. They farm and herd camels or cattle. Music and poetry are important to these people. They enjoy tea and serve it at festivals.



People of Morocco



desert



oasis



nomadic



urban

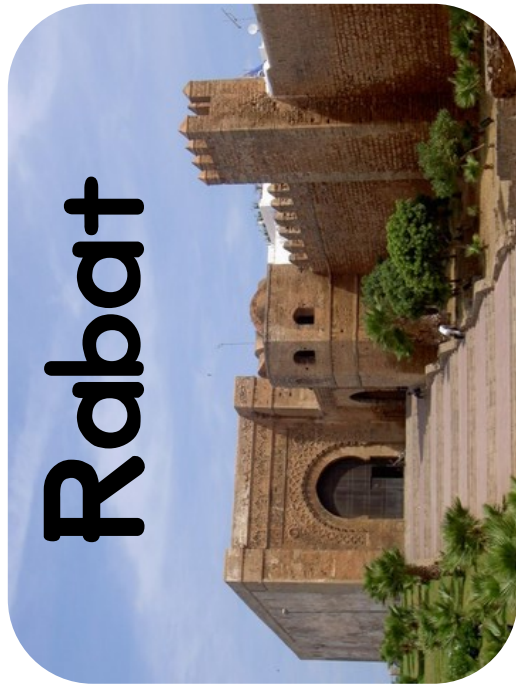


livestock



Look up these words in a [dictionary](#). Write the definitions under the flaps.

Rabat



Moroccan Yogurt Cake

Many Moroccans use bowls and glasses to measure ingredients. Your child can use the empty yogurt container to measure the ingredients for this cake!

- 1 small container plain yogurt
- 1 measure vegetable oil
- 2 measures sugar
- 3 measures flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons vanilla
- 3 eggs, separated



Preheat your oven to 350° F

C). Grease and flour a Bundt pan or small tube pan. In a large bowl, beat the egg whites with an electric mixer until stiff. Set aside. Empty the yogurt into another bowl and use the empty container as your measure. Add the oil, sugar, and egg yolks and beat until smooth. Stir in the vanilla, flour, baking powder and salt; beat until smooth. Gently fold the stiff egg whites into the cake batter, being careful to incorporate all of the whites evenly. Pour the batter into the prepared cake, and bake for 40 to 45 minutes, or until the cake tests done. Allow the cake to cool in the pan for a few minutes before inverting onto a plate. Leave to cool completely.

-Recipe by Christine Benlafquih

Cut on solid lines. Stack pages together in order with cover on top and staple on the left side.

Animals from Morocco



Sloughi



Dorcas Gazelle



Fennec Fox

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