

Belize 2017 itinerary. Subject to change.

Day 1- Tuesday May 2. Meet at Vancouver airport 4:00 pm. Flight departure 7:15 pm.

Day 2- Wednesday May 3 Arrive at Belize Airport 10am. Pick up by bus.

One hour drive, visit Belize Zoo – all native/local animals that have been rescued, and placed in natural habitations. Then 2 hour bus to Placencia. Arrive in Placencia late afternoon to Sea Spray Hotel.

Day 3- Thursday May 4. Morning: Tour of Banana Plantation. Bananas are the world's favorite fruit, but little is known about how they are grown and processed; learning of banana production with a thorough presentation and walking tour of our farm and facilities

Afternoon walk to visit bakeries: John the Bakerman, and Fantoni's Bakery.

Day 4- Friday May 5 - Depart late morning via water taxi to Mango Creek. Depart to Punta Gorda.

Arrive in afternoon to Punta Gorda to Charlton's Inn. Visit Cotton Tree Chocolates and Chrisanson's Sweets & Treats
Evening: Warasa Drum School to watch drum performance and have traditional Garifuna dinner.

Day 5 - Saturday May 6. Morning: Market day. 3 days a week local farmers and merchants come to sell their produce. Will see a wide variety of produce, fruit, foods etc etc. This is the way that most locals purchase their food.

Afternoon: Spice Farm tour: see how pepper, cinnamon, cardamom, nutmeg, vanilla, and many other spices are grown, harvested, and processed. Pick up in late afternoon by Cotton Tree Lodge. Tour of organic gardens at CTL

Day 6 - Sunday, May 7:

Morning: Learning to make traditional corn tortillas, in the home of a local villager, Ms. Bo. The steps, from shucking dried corn, processing the meal, and frying over an open fire; corn tortillas fill a major part of the diet of many people in Latin America. Afternoon: tour of Lubaantun Maya ruins

Day 7 - Monday, May 8: Morning: Eladio's Farm Tour and Chocolate Demo; to see how one man has made a difference by creating and maintaining a farm to support his 15 children. Eladio's farm was featured on an NFB documentary called 'The Chocoalte Farmer'. Tour farm and see the many items he grows, including cacao. Then participate in using the cacao he grows to make and taste the traditional Maya chocolate drink

Afternoon: tour of cacao fermenterie; to see how the most important step of modern chocolate is processed. The process take 6- 8 days for the raw cacao beans to be transformed, and ready for shipping, roasting and making chocolate

Day 8 - Tuesday, May 9: drop off at Blue Creek by CTL. Orientation and lunch at Blue Creek. Various activity options: hands on Maya crafting, Bird walk, cave swim, etc. Evening activity – night hike, to see how the jungle animals (insects, birds, spider, etc) live at night

Day 9 - Wednesday, May 10: Morning: visit to local elementary school, meet with teachers and interact with the children. (we will bring school supply donations, that will be part of our fundraising for this trip)

Afternoon ethno-botany walk, explore the medicinal and culinary uses of the local herbs, plants and trees.

Day 10 – Thursday, May 11: Early breakfast time required for the people wanting to do Zip Line (additional charge) or bird or monkey jungle walking tour. Depart to Belcampo mid-morning by bus. Lunch at Belcampo. Afternoon: activities around the learning centre: chocolate tempering classes;

Day 11 – Friday, May 12: activities around the learning centre: Roasting cacao beans and cleaning to make nibs. Making chocolate from bean to bar. Farm tour: cacao plantation, vanilla groves, sugar cane, fruit groves (including papaya, dragonfruit, and others)

Day 12 – Saturday, May 13: activities around the learning centre: Coffee nursery, coffee roasting. Tour of rum distillery. Finish chocolate making, processing, wrapping, to take home samples. Depart Becampo 2:00 pm, bus to Belize City. Stay overnight at Global Village Hotel

Day 13 – Sunday, May 14: 8am Departure from Hotel, take shuttle to airport; 11:15 am flight. Arrive Vancouver 8:50 PM; on own for transport to ferry or overnight stay.

Monday, May 15. No scheduled classes for VIU Professional Baking students.

Tuesday May 16 – scheduled classes or work experience for VIU Professional Baking students.