



Morocco

Snow-capped mountains, the edge of the Sahara, ancient walled cities and a glass of sweet mint tea, just across the water from Spain.

AT A GLANCE

Facts to know

CAPITAL

Rabat

POPULATION

About 37 million (2024 census)

OFFICIAL LANGUAGE

Arabic and Tamazight (Berber). Most people speak Moroccan Arabic, called Darija, and French is widely used in business

CURRENCY

Moroccan dirham (MAD)

AREA

About 446,550 km², not counting Western Sahara

GOVERNMENT

Constitutional monarchy with an elected parliament (King Mohammed VI, since 1999)

HIGHEST MOUNTAIN

Toubkal, 4,167 m

LONGEST RIVER

The Draa, about 1,100 km (its lower course is dry for most of the year)

NEIGHBOURS

Algeria, and Spain at Ceuta, Melilla and the tiny Peñón de Vélez de la Gomera. To the south lies Western Sahara, a disputed territory. Across the sea: Spain, Portugal and Gibraltar

DRIVES ON THE

Right

CALLING CODE

+212

A 45-minute trip to Morocco

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|--|
| 0 to 5 min | Welcome. Show the map page and find Morocco together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: AD 40: Rome takes over Mauretania; 1777: Morocco recognises the United States; 2023: The Al Haouz earthquake. |
| 15 to 25 min | At the table: talk about Chicken tagine with preserved lemon and olives and Couscous with seven vegetables. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "As-salamu alaykum" (Peace be upon you (hello)), "Wa alaykum as-salam" (And upon you be peace (the reply)), "Labas?" (How are you? (literally 'no harm?')). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/morocco/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Morocco and its cities



- Rabat (Rabat-Salé-Kénitra, Atlantic coast): The Hassan Tower and the Mausoleum of Mohammed V, The Kasbah of the Udayas above the sea, A World Heritage Site covering both the old and the modern city
- Casablanca (Casablanca-Settat, Atlantic coast): The Hassan II Mosque on the ocean's edge, Art deco buildings, One of Africa's largest ports
- Marrakesh (Marrakesh-Safi, at the foot of the High Atlas): Jemaa el-Fnaa square, The Koutoubia Mosque, The Majorelle Garden, Souks and riads
- Fes (Fès-Meknès, in the north): The medina of Fes el-Bali, The University of al-Qarawiyyin, The Chouara leather tannery, The fez hat
- Meknes (Fès-Meknès, in the north): Bab Mansour, a grand decorated gate, The huge royal granaries of Heri es-Souani, Nearby Volubilis

- Tangier (Tanger-Tétouan-Al Hoceïma, on the Strait of Gibraltar): Ferries to Spain, The Caves of Hercules, The American Legation museum, The high-speed train to Casablanca
- Tétouan (Tanger-Tétouan-Al Hoceïma, near the Mediterranean): Its Andalusian-style medina, a World Heritage Site, The nickname 'the White Dove', Traditional crafts, recognised by UNESCO's Creative Cities Network
- Chefchaouen (The Rif Mountains, in the north): Blue-washed lanes and houses, The Oute el Hammam square and kasbah, Hiking in the Rif Mountains
- Essaouira (Marrakesh-Safi, Atlantic coast): The harbour and its blue fishing boats, Strong winds for kitesurfing, The Gnaoua music festival, Argan oil
- Agadir (Souss-Massa, Atlantic coast): A long sandy beach, The ruined kasbah of Agadir Oufella on its hill, Surfing villages nearby
- Ouarzazate (Drâa-Tafilalet, south of the High Atlas): Film studios, The Taourirt Kasbah, A huge solar power station, Nearby Ait Benhaddou

A short history of Morocco

Amazigh (Berber) peoples have lived in Morocco since ancient times, and Phoenician and Carthaginian traders built ports on its coast. After the Romans and the arrival of Islam, a line of Moroccan dynasties, from the Idrisids to the Alaouites who still reign today, ruled from great royal cities. In the 20th century the country was divided into French and Spanish protectorates before regaining its independence in 1956.

AD 40 **Rome takes over Mauretania**

The Roman emperor Caligula had Ptolemy, the last king of Mauretania, killed, and Rome took over his kingdom. A few years later Emperor Claudius made northern Morocco the province of Mauretania Tingitana, named after Tingis, today's Tangier, with Volubilis as its most important city.

AD 788 **The Idrisid dynasty is founded**

Idris I, a descendant of the Prophet Muhammad who had fled from the east, was welcomed by Amazigh tribes at Volubilis and founded a new state, often seen as the beginning of the Moroccan state. He and his son Idris II built up the city of Fes, which became their capital.

AD 859 **The Qarawiyyin Mosque is founded**

Tradition says Fatima al-Fihri, a woman from a family that had moved from Kairouan in Tunisia, founded a mosque in Fes. Its school grew into a great centre of learning, and it is still active as the University of al-Qarawiyyin.

1070 **Marrakesh is founded**

The Almoravids, an Amazigh dynasty from the Sahara, founded Marrakesh around 1070 as their capital. For centuries the city was so important that the whole country was known abroad as the Kingdom of Marrakesh, which gave Morocco its name.

1147 **The Almohads take Marrakesh**

The Almohads, a movement from the High Atlas, captured Marrakesh and built an empire reaching from Morocco to Tunisia and into Spain. They began the Koutoubia Mosque in Marrakesh and the Hassan Tower in Rabat.

- 1578** **The Battle of the Three Kings**
On 4 August 1578, near Ksar el-Kebir, a Moroccan army crushed an invading Portuguese army. Three kings died: King Sebastian of Portugal, the Moroccan sultan Abd al-Malik and his rival, the deposed sultan. Ahmad al-Mansur became sultan, and Portugal soon lost its independence to Spain for 60 years.
- 1666** **The Alaouite dynasty takes Fes**
Moulay al-Rashid won the surrender of Fes in June 1666 and then Marrakesh in 1668, uniting the country under the Alaouite dynasty. The Alaouites still reign in Morocco today.
- 1672** **Moulay Ismail makes Meknes his capital**
Sultan Moulay Ismail reigned for 55 years, until 1727, one of the longest reigns in Moroccan history. He made Meknes his capital and surrounded it with walls, grand gates, palaces and vast granaries.
- 1777** **Morocco recognises the United States**
In December 1777 Sultan Mohammed ben Abdallah opened Moroccan ports to American ships, which is seen as the first recognition of the independence of the United States. A treaty of friendship followed in 1786 and is still in force, the oldest unbroken treaty in US history.
- 1912** **The Treaty of Fes**
On 30 March 1912 Sultan Abd al-Hafid signed a treaty that made most of Morocco a French protectorate; later that year Spain received a zone in the north. The French moved the capital to Rabat, and Tangier later became an international zone.
- 1956** **Morocco regains its independence**
After years of protests and the exile of Sultan Mohammed V, France recognised Morocco's independence on 2 March 1956, and Spain gave up its northern zone the following month. Mohammed V took the title of king in 1957.
- 1961** **Hassan II becomes king**
On the death of his father, Mohammed V, Hassan II came to the throne in February 1961. He reigned for 38 years, until his death in 1999, and built the great mosque in Casablanca that bears his name.

1975

The Green March

In November 1975, at the call of King Hassan II, about 350,000 unarmed Moroccans marched into Spanish Sahara. Spain withdrew soon after. The status of the territory, now called Western Sahara, is still disputed and is the subject of talks at the United Nations.

1999

Mohammed VI becomes king

Mohammed VI became king on 23 July 1999, after the death of his father, Hassan II. He is a member of the Alaouite dynasty, which has reigned since the 1600s.

2011

A new constitution

After street protests in early 2011, Moroccans approved a new constitution in a referendum on 1 July. It gave more power to the elected government and made Tamazight, the Amazigh language, an official language alongside Arabic.

2023

The Al Haouz earthquake

On the night of 8 September 2023 a magnitude 6.9 earthquake struck the High Atlas southwest of Marrakesh. It was the strongest earthquake ever recorded by instruments in Morocco, and nearly 3,000 people died, mostly in mountain villages.

What people eat in Morocco

Moroccan cooking mixes Amazigh, Arab, Andalusian and Jewish traditions, with spices such as cumin, cinnamon, ginger, saffron and the blend ras el hanout, and with preserved lemons, olives, dried fruit and argan oil. A family lunch often starts with several hot and cold salads, followed by a tagine, and on Fridays by a big shared dish of couscous. Round loaves of bread come with almost every meal, and sweet mint tea is served all day long.

Chicken tagine with preserved lemon and olives

All of Morocco; the tagine is rooted in Amazigh (Berber) cooking

A slow-cooked stew named after the clay pot it is cooked in, a shallow dish with a tall cone-shaped lid. There are countless versions: chicken with preserved lemon and olives, lamb with prunes and almonds, or meatballs in tomato sauce with eggs.

Couscous with seven vegetables)

All of Morocco and the rest of the Maghreb

Tiny grains of steamed durum wheat semolina, piled high in a large dish and topped with meat and vegetables in a spiced broth. It is traditionally served on Fridays, when the family gathers after midday prayers.

Pastilla)

Fes and the old cities of the north, with Andalusian roots

A large round pie of paper-thin warqa pastry filled with slow-cooked, shredded pigeon or chicken, eggs cooked in the spiced sauce and a layer of toasted almonds with cinnamon and sugar. It is dusted with icing sugar and cinnamon on top, both savoury and sweet at once.

Harira

All of Morocco

A thick soup of tomatoes, lentils, chickpeas and a little meat, flavoured with ginger, cinnamon, coriander and parsley, and thickened at the end with a mixture of flour and water.

Tanjia

Marrakesh

Beef or lamb with preserved lemon, garlic, cumin, saffron and olive oil, sealed in a tall clay jar and cooked slowly for many hours in the hot ashes of a hammam (public bathhouse) furnace or a hearth, until it falls apart.

Rfissa

All of Morocco, from rural cooking

Shredded msemen flatbread or day-old bread topped with chicken and lentils in a broth flavoured with fenugreek and ras el hanout.

Mechoui

All of Morocco, a feast dish

A whole lamb roasted slowly on a spit over embers, or in a pit oven in the ground, until the meat is tender enough to pull off with the fingers. It is served with cumin and salt.

Zaalouk

All of Morocco

A cooked salad of aubergines and tomatoes with garlic, cumin, paprika, olive oil and fresh herbs, eaten warm or cold and scooped up with bread.

Bissara

Especially the north; a street food in winter

A thick, warming soup or dip of dried split broad beans cooked with garlic, then puréed and served with a generous pour of olive oil, cumin and paprika on top.

Msemen

All of Morocco

A square, flaky flatbread made by folding buttered dough many times and cooking it on a griddle. It is usually eaten for breakfast or with afternoon tea, with honey, butter or amlou.

Khobz

All of Morocco

The everyday round, flat loaf, made with wheat flour and often some semolina. It is served with almost every meal and used instead of a fork to scoop up tagines and salads.

Chebakia

All of Morocco

Strips of dough flavoured with anise and cinnamon, folded into a flower shape, deep-fried, soaked in honey with orange blossom water and sprinkled with sesame seeds.

Amlou

The Souss region in the southwest, from the Shilha (Amazigh) people

A sweet spread of toasted almonds ground with argan oil and honey, eaten at breakfast or with tea on bread, msemen or pancakes. Honey should not be given to babies under

one year old.

Mint tea)

All of Morocco, since the 1700s and 1800s

Green gunpowder tea brewed with plenty of fresh spearmint and sugar, poured from high above into small glasses so that it gets a little foam on top. It is offered to every guest as a sign of welcome.

GOOD MANNERS

At the table

- Wash your hands before the meal and again after it. At a traditional home, the host may bring round a basin, a jug of water and a towel.
- Eat with your right hand. Tear off a small piece of bread and use it, held between your thumb and first two fingers, to pick up food from the dish.
- Main dishes are shared from one large plate in the middle of the table. Eat from the part of the dish directly in front of you and take a fresh piece of bread for each bite.
- Couscous is often eaten with a spoon; some people skilfully roll it into small balls with the fingers of the right hand.
- Your host will keep offering you more food. It is polite to accept a little more, and to say that you are full when you have had enough.
- Accept a glass of mint tea when it is offered; it is a gesture of hospitality, and at least three glasses are often served.

Chicken tagine with preserved lemon and olives

A slow-cooked stew named after the clay pot it is cooked in, a shallow dish with a tall cone-shaped lid. There are countless versions: chicken with preserved lemon and olives, lamb with prunes and almonds, or meatballs in tomato sauce with eggs.

Ingredients

- 1.2 kg chicken pieces (thighs and legs), skin removed if you prefer
- 3 tablespoons olive oil
- 2 onions, finely chopped
- 3 cloves garlic, crushed
- 1 teaspoon ground ginger
- 1 teaspoon ground turmeric
- 1 teaspoon ground cumin
- A pinch of saffron threads soaked in 2 tablespoons warm water (optional)
- 300 ml chicken stock or water
- 1 preserved lemon, rinsed, flesh removed and the peel cut into strips
- 100 g green or purple olives
- A handful of fresh coriander and parsley, chopped
- Salt and black pepper, and bread to serve

Method

1. Mix the oil, half the onions, the garlic and all the spices in a bowl, add the chicken and turn it to coat. Cover and leave in the fridge for 30 minutes if you have time.
2. Put the rest of the onions in a tagine or a heavy pan with a lid, lay the chicken on top and pour in the stock with the saffron.
3. Cover and cook over a low heat (use a heat diffuser under a clay tagine) for about 50 minutes, until the chicken is cooked through and tender.
4. Add the preserved lemon peel and the olives, and cook uncovered for 10

minutes more so the sauce thickens.

5. Taste for salt (the lemon and olives are already salty), sprinkle with the herbs and serve with bread to scoop up the sauce.

Couscous with seven vegetables

Tiny grains of steamed durum wheat semolina, piled high in a large dish and topped with meat and vegetables in a spiced broth. It is traditionally served on Fridays, when the family gathers after midday prayers.

Ingredients

- 600 g lamb shoulder or chicken pieces
- 3 tablespoons olive oil
- 2 onions, sliced
- 2 tomatoes, chopped
- 1 teaspoon each of ground ginger, turmeric and black pepper
- A bunch of coriander and parsley, tied together
- 1 x 400 g tin chickpeas, drained
- 3 carrots and 2 turnips, peeled and cut in half lengthways
- 3 courgettes, cut into large pieces
- 400 g pumpkin or butternut squash, in large chunks
- 1 small cabbage, cut into wedges
- 500 g couscous
- 30 g butter, and salt

Method

1. Put the meat, oil, onions, tomatoes, spices, herbs and 1 teaspoon of salt in a large pot, cover with about 2 litres of water and bring to the boil. Simmer for 40 minutes.
2. Add the carrots, turnips and cabbage and simmer for 15 minutes, then add the courgettes, pumpkin and chickpeas and cook for 15 minutes more, until everything is tender.
3. Meanwhile, put the couscous in a large bowl with a pinch of salt and pour over 500 ml of boiling water. Cover and leave for 10 minutes, then fluff it up with a fork and rub in the butter. (Traditionally the couscous is steamed two or three times over the pot in a couscoussier.)

4. Pile the couscous in a large shallow dish, make a hollow in the middle and place the meat in it.
5. Arrange the vegetables around and on top, spoon over some broth to moisten the grains and serve the rest of the broth in a bowl.

Harira

A thick soup of tomatoes, lentils, chickpeas and a little meat, flavoured with ginger, cinnamon, coriander and parsley, and thickened at the end with a mixture of flour and water.

Ingredients

- 250 g lamb or beef, cut into small cubes (leave out for a vegetarian version)
- 2 tablespoons olive oil
- 1 onion, grated
- 1 stick celery, finely chopped
- A large bunch each of fresh coriander and parsley, finely chopped
- 1 teaspoon ground ginger, 1 teaspoon black pepper, 1/2 teaspoon ground cinnamon, 1/2 teaspoon turmeric
- 100 g green or brown lentils, rinsed
- 1 x 400 g tin chickpeas, drained
- 800 g ripe tomatoes, blended, or 2 x 400 g tins chopped tomatoes
- 2 tablespoons tomato paste
- 40 g broken vermicelli or 40 g rice
- 4 tablespoons plain flour mixed with 250 ml cold water, and salt
- Lemon wedges and dates to serve

Method

1. In a large pot, fry the meat, onion, celery and half the herbs in the oil with the spices for 5 minutes.
2. Add the lentils and 2 litres of water, bring to the boil and simmer for 30 minutes.
3. Add the tomatoes, tomato paste and chickpeas and simmer for 15 minutes more.
4. Add the vermicelli or rice and cook for 10 minutes. Then pour in the flour and water mixture slowly, stirring all the time, and simmer for 5 to 10 minutes until the soup is thick and silky and no longer tastes of flour.

5. Stir in the rest of the herbs, add salt to taste and serve with lemon wedges and dates.

Zaalouk

A cooked salad of aubergines and tomatoes with garlic, cumin, paprika, olive oil and fresh herbs, eaten warm or cold and scooped up with bread.

Ingredients

- 2 medium aubergines (about 600 g)
- 4 ripe tomatoes, peeled and chopped, or 1 x 400 g tin chopped tomatoes
- 3 cloves garlic, crushed
- 4 tablespoons olive oil
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika, and a pinch of chilli (optional)
- A handful of fresh coriander and parsley, chopped
- 1 tablespoon lemon juice or vinegar, and salt

Method

1. Prick the aubergines with a fork and roast them in a hot oven (220 °C) for 30 to 40 minutes, turning once, until soft and collapsed. Or peel them, cut into cubes and steam them for 15 minutes.
2. Meanwhile, cook the tomatoes, garlic, olive oil and spices in a frying pan over a medium heat for about 10 minutes, until thick.
3. Scoop out the soft aubergine flesh, chop it and add it to the pan. Mash everything together and cook for 5 more minutes, stirring.
4. Stir in the herbs and lemon juice and add salt to taste. Serve warm or cold, with bread.

Mint tea

Green gunpowder tea brewed with plenty of fresh spearmint and sugar, poured from high above into small glasses so that it gets a little foam on top. It is offered to every guest as a sign of welcome.

Ingredients

- 1 tablespoon Chinese gunpowder green tea
- A large handful of fresh spearmint, with stalks
- 2 to 4 tablespoons sugar, to taste
- 750 ml boiling water

Method

1. Put the tea in a teapot, pour in a small glass of boiling water, swirl it round and pour it away. This rinses the tea and softens its bitterness.
2. Add the mint and the sugar, then fill the pot with boiling water.
3. Leave for 3 to 4 minutes (or heat the pot gently on the stove), then pour a glass and pour it back into the pot once or twice to mix in the sugar.
4. Pour into small glasses from as high as you comfortably can, to make a little foam. Take care: the tea is very hot.

Useful phrases

As-salamu alaykum

ah-sah-LAH-moo ah-LAY-koom · Peace be upon you (hello)

Wa alaykum as-salam

wah ah-LAY-koom ah-sah-LAHM · And upon you be peace (the reply)

Labas?

lah-BAHS · How are you? (literally 'no harm?')

Bikhir, alhamdulillah

bee-KHEER, al-ham-doo-lee-LAH · Fine, thanks be to God

Smiti ...

SMEE-tee · My name is ...

Mtsharfin

m-tshar-FEEN · Nice to meet you

Bshhal hada?

b-SHHAL HAH-dah · How much is this?

Ghali bezzaf

GHAH-lee bez-ZAHF · That's too expensive

La, shukran

LAH, shook-RAHN · No, thank you

Fin bit Ima?

FEEN beet el-MAH · Where is the toilet?

Wash kat-tkellem b-l-ingliziya?

wash kat-tkel-LEM bel-in-gee-ZEE-yah · Do you speak English?

Ma fhemtsh

mah f-HEMTSH · I don't understand

Atay messous, afak

ah-TAI mes-SOOS, ah-FAHK · Tea without sugar, please

Bnin bezzaf!

b-NEEN bez-ZAHF · Very delicious!

L-hsab, afak

el-HSAHB, ah-FAHK · The bill, please

Mashi mushkil

MAH-shee MOOSH-kil · No problem

Inshallah

in-shah-LAH · God willing

Safi

SAH-fee · That's enough, OK, done

Awnouni!

ah-WEN-noo-nee · Help!

Things you might not know

1. In 1777 Morocco opened its ports to American ships, the first country to recognise the new United States, and the treaty of friendship the two countries signed in 1786 is still in force.
2. The American Legation in Tangier, a gift from the sultan in 1821, is the oldest diplomatic property owned by the United States anywhere in the world. Today it is a museum.
3. UNESCO and Guinness World Records cite the University of al-Qarawiyyin in Fes, founded as a mosque in the 800s, as the oldest continually operating institution of higher learning in the world.
4. The famous 1942 film Casablanca was not filmed in Casablanca at all. It was made in Hollywood.
5. Morocco's name comes from Marrakesh. For centuries the country was known abroad as the Kingdom of Marrakesh, and in Persian and Urdu it is still called Marrakesh today.
6. Toubkal, 4,167 m high, is the highest mountain in North Africa and in the Arab world.
7. The Barbary macaque, which lives in the cedar forests of Morocco's Atlas and Rif mountains, is the only monkey in Africa that survives north of the Sahara. A small group also lives on the Rock of Gibraltar.
8. At the 2022 World Cup in Qatar, Morocco became the first African and the first Arab team to reach a World Cup semi-final.
9. Morocco will host the 2030 World Cup together with Spain and Portugal, with three opening matches in South America to mark the tournament's 100th anniversary.
10. A well-known saying about mint tea goes: the first glass is as bitter as life, the second as strong as love, the third as soothing as death.
11. Goats really do climb argan trees to eat the leaves and fruit, but the goat-filled trees shown to tourists along the roads are often staged.
12. The fez hat is named after the city of Fes, which was famous for making it for centuries.
13. Tamazight is written in a script derived from the ancient Tifinagh alphabet,

which Morocco officially adopted in 2003 and which now appears on many public buildings and road signs.

- 14.** As of 2026, Morocco has nine UNESCO World Heritage Sites, including the medinas of Fes, Marrakesh, Tétouan and Essaouira and the Roman ruins of Volubilis.

TALK ABOUT IT

Questions for the group

- Have you ever been to Morocco, or has someone in your family? What do you remember?
- Have you ever tasted Chicken tagine with preserved lemon and olives or Couscous with seven vegetables? What is a dish you remember from a trip?
- The Green March (1975). Do you remember hearing about it? Where were you then?
- Mohammed VI becomes king (1999). Do you remember hearing about it? Where were you then?
- Have you seen The Hassan II Mosque, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Morocco, which would it be and why?

QUIZ

How well do you know Morocco?

Circle the right answer. The answers are on the last page.

1. During Ramadan, what should visitors avoid doing in public in the daytime?

- A) Eating, drinking and smoking
- B) Speaking English
- C) Shopping in the souk
- D) Taking a taxi

2. Someone greets you with 'As-salamu alaykum'. What is the usual reply?

- A) Safi
- B) Wa alaykum as-salam
- C) Inshallah
- D) Bslama

3. Tanjia, a meat dish from Marrakesh, is traditionally cooked slowly in a clay jar. Where?

- A) On a charcoal grill in the street
- B) In the hot ashes of a hammam furnace
- C) Hanging in the sun to dry
- D) In a pot of boiling oil

4. What are the ruins of Volubilis, near Meknes?

- A) A Portuguese fortress town
- B) An Ottoman garrison town
- C) A French colonial town
- D) A Berber and Roman city

5. Mount Toubkal, the highest mountain in North Africa, is in which mountain range?

- A) The Rif
- B) The High Atlas
- C) The Middle Atlas

D) The Anti-Atlas

6. Pastilla is a savoury pie of pigeon or chicken. What is sprinkled on top?

- A) Poppy seeds
- B) Icing sugar and cinnamon
- C) Grated cheese
- D) Chopped parsley

7. Which is Morocco's largest city?

- A) Rabat
- B) Meknes
- C) Casablanca
- D) Marrakesh

8. In 1777 Morocco opened its ports to American ships, making it the first country to acknowledge the independence of the United States.

- A) True
- B) False

9. Morocco will host the 2030 World Cup together with which two European countries?

- A) Greece and Cyprus
- B) Germany and Austria
- C) Spain and Portugal
- D) France and Italy

10. At the Strait of Gibraltar, where Morocco faces Spain, Africa and Europe are about 14 km apart.

- A) True
- B) False

11. The oldest diplomatic property owned by the United States anywhere in the world is in which Moroccan city?

- A) Casablanca
- B) Rabat
- C) Tangier
- D) Marrakesh

12. Harira is a soup that many Moroccan families eat to break the fast at sunset during Ramadan.

- A) True
- B) False

Quiz answers

1. A) Eating, drinking and smoking

Eating, drinking and smoking in public in the daytime may cause offence while most Moroccans are fasting. Visitors are not expected to fast themselves.

2. B) Wa alaykum as-salam

The reply is wa alaykum as-salam, 'and upon you be peace'. Bslama means goodbye, inshallah 'God willing' and safi 'that's enough'.

3. B) In the hot ashes of a hammam furnace

Tanjia is cooked for many hours in the hot ashes of a hammam furnace, the fire that heats the public bathhouse, or in the embers of a hearth.

4. D) A Berber and Roman city

Volubilis is a Berber and Roman city with mosaic floors still in place. Morocco was never part of the Ottoman Empire.

5. B) The High Atlas

Toubkal, 4,167 m, rises in the High Atlas about 63 km south of Marrakesh.

6. B) Icing sugar and cinnamon

Pastilla is dusted with icing sugar and cinnamon, which makes it both savoury and sweet. Inside there is also a layer of almonds with cinnamon and sugar.

7. C) Casablanca

Casablanca, with about 3.2 million people in the city itself, is the largest city and the centre of business. Rabat is the capital but much smaller.

8. True

True. Sultan Mohammed ben Abdallah's declaration of December 1777 is seen as the first recognition of the new nation. A formal treaty of friendship followed in 1786 and is still in force.

9. C) Spain and Portugal

Spain and Portugal are Morocco's co-hosts, and three opening matches will be played in South America to mark the World Cup's 100th anniversary.

10. True

True. At its narrowest point the Strait of Gibraltar is about 14 km wide, and ferries cross it in well under two hours.

11. C) Tangier

The American Legation in Tangier was a gift from the sultan in 1821. Today it is a museum.

12. True

True. Harira, a thick soup of tomatoes, lentils and chickpeas, is served at sunset during Ramadan with dates and sweets such as chebakia.

Morocco visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

Play the interactive version, collect a stamp in your passport:

<https://preview.worldstroll.com/countries/morocco>