**Lesson 1 Rubric (Answer sheet)**

1. Coffea arabica also acceptable Coffea canephora and Source
2. Arabica and Robusta. Source.
3. Coffee growing Conditions; High Altitude (1,800 – 6,200 ft) rich (volcanic soil) with acidic pH, a pollinator (insect or bird), a well defined wet and dry season, subtropical or equatorial location, soil location on a bank or hill to promote drying between rain and prevent roots from standing in water, plants prefer shade, but will grow in full sun (much lower yields and quality of coffee). Source or sources.
4. Coffee growing regions**; Africa** (over 8 countries major producers, **Mexico**, **Central America**, **India**, **Pacific Islands** (New Guinea, Indonesia, etc.), **South American** (Brazil, Columbia, etc.), **The Caribean,** **Hawaii,** and a source.
5. Shade grown coffee is grown under a canopy of trees and provides habitat for birds and other animals. The shade also preserves water and the leaves from the trees provide nutrients as they decompose. Source.
6. Coffee grown in full sun produces more coffee beans. Source.
7. Shade grown coffee provides habitat for birds, rodents, insects, and many other animals. Source.
8. Coffee has caffeine as an insecticide, but root nematodes and leaf miner and black twig borer insects do damage the coffee plants. Source.
9. Coffee cherries are naturally processed (dry usually in the sun) or washed (called wet with a water soak and removal of the outer coating. Source.
10. Coffee plants produce caffeine as a natural defense or insecticide. Source.