



Kenya

Lions on the savanna, snow on the equator, an old Swahili coast on the Indian Ocean and a hot cup of chai, in the land that gave the world the word safari.

AT A GLANCE

Facts to know

CAPITAL

Nairobi

POPULATION

About 47.6 million at the 2019 census; estimated at more than 50 million today

OFFICIAL LANGUAGE

Swahili (Kiswahili) and English. Most people also speak the language of their own community

CURRENCY

Kenyan shilling (KES)

AREA

About 580,367 km²

GOVERNMENT

Presidential republic, under the constitution of 2010

HIGHEST MOUNTAIN

Mount Kenya (Batian peak), 5,199 m

LONGEST RIVER

The Tana, about 1,000 km

NEIGHBOURS

Ethiopia, Somalia, South Sudan, Tanzania and Uganda. Kenya also shares Lake Victoria with Uganda and Tanzania, and faces the Indian Ocean to the southeast

DRIVES ON THE

Left

CALLING CODE

+254

A 45-minute trip to Kenya

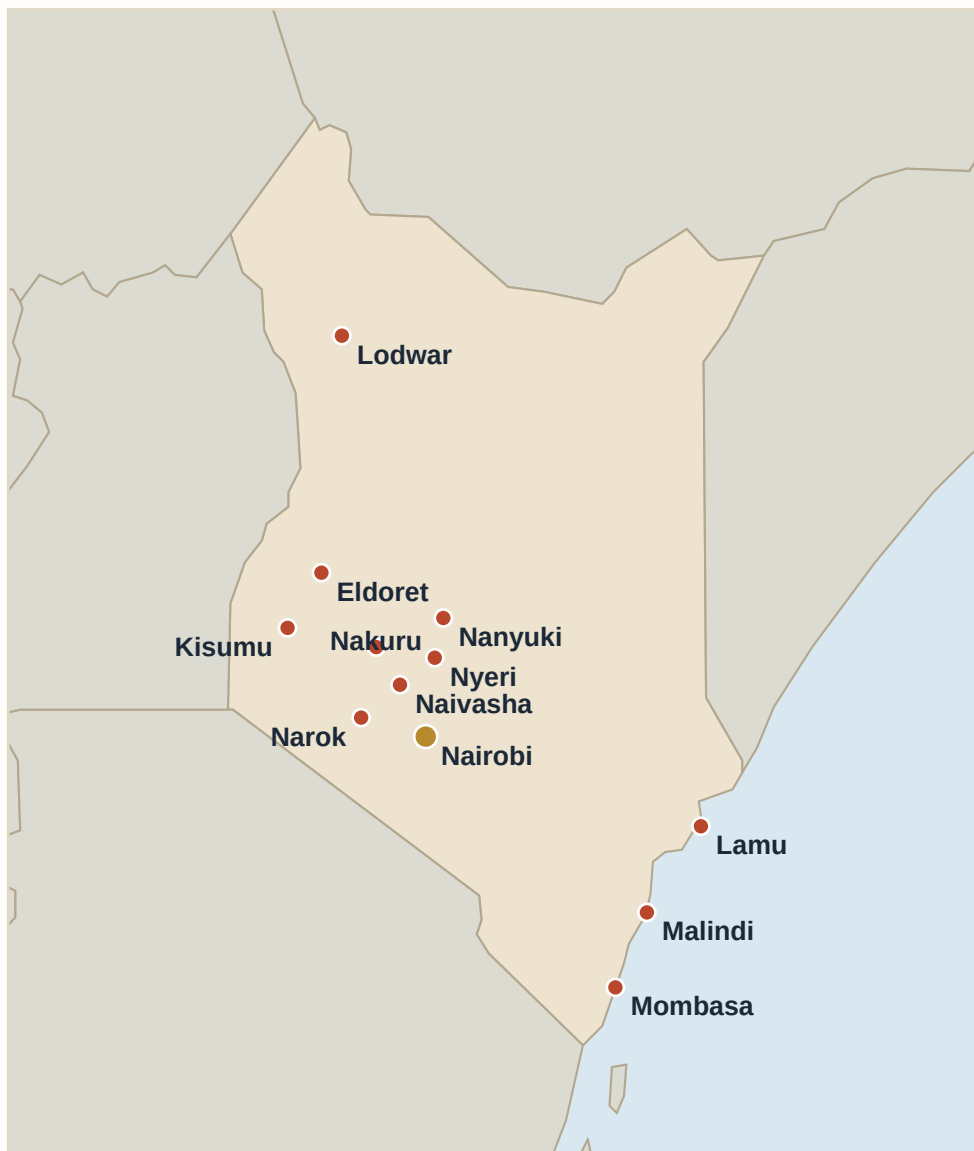
Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Kenya 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: 1498: Vasco da Gama reaches Malindi; 1920: Kenya becomes a colony; 2013: Britain settles Mau Mau claims. |
| 15 to 25 min | At the table: talk about Ugali and Nyama choma. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Hujambo? Sijambo." (How are you? (reply) I'm fine.), "Habari yako?" (How are you? (literally 'What is your news?')), "Nzuri, asante." (Fine, thank you.). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/kenya/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

Kenya and its cities



- Nairobi (Nairobi County, in the southern highlands): Nairobi National Park, with the city skyline behind the animals, The Karen Blixen Museum, The Nairobi National Museum, Home of United Nations offices for Africa
- Mombasa (Mombasa County, on the Indian Ocean coast): Fort Jesus, The narrow streets of the Old Town, Beaches to the north and south, Swahili food such as pilau and biryani
- Kisumu (Kisumu County, on Lake Victoria): Lake Victoria sunsets, Fresh fried fish at the lakeside, Benga music
- Nakuru (Nakuru County, in the Rift Valley): Lake Nakuru and its flamingos, Rhinos in the national park, Farming in the Rift Valley
- Eldoret (Uasin Gishu County, in the western highlands): Distance runners and high-altitude training, The Kipchoge Keino Stadium, Maize and wheat farms

- Malindi (Kilifi County, on the Indian Ocean coast): The Vasco da Gama Pillar, Coral reefs and marine parks, The nearby ruins of Gedi
- Lamu (Lamu County, on an island off the north coast): Swahili stone houses with carved wooden doors, Dhows, traditional sailing boats, Thousands of donkeys and a donkey sanctuary
- Nyeri (Nyeri County, in the central highlands): Coffee and tea farms, The grave of Baden-Powell, Hometown of Wangari Maathai
- Nanyuki (Laikipia County, northwest of Mount Kenya): The equator sign by the road, Climbing Mount Kenya, Wildlife conservancies in Laikipia
- Naivasha (Nakuru County, in the Rift Valley): Boat trips among hippos on the lake, Hell's Gate National Park, Flower farms
- Narok (Narok County, in the southwest): The gateway to the Maasai Mara, Maasai culture and markets
- Lodwar (Turkana County, in the far northwest): The gateway to Lake Turkana, Turkana basket weaving, Desert landscapes

A short history of Kenya

Early humans lived around Lake Turkana more than a million years ago. Much later, Cushitic, Nilotic and Bantu-speaking peoples settled the land, and Swahili trading towns grew up along the coast. The Portuguese came in 1498, followed by the Omani Arabs, and in the 1890s Britain took control and built a railway from the coast to Lake Victoria. After the Mau Mau uprising of the 1950s, Kenya won its independence in 1963.

1498 Vasco da Gama reaches Malindi

In April 1498 the Portuguese explorer Vasco da Gama was turned away at Mombasa but welcomed at Malindi, a rival Swahili town. There he hired a pilot who guided his ships across the Indian Ocean to India, opening the first sea route from Europe to India.

1593 The Portuguese begin Fort Jesus

To guard the harbour of Mombasa, the Portuguese built Fort Jesus between 1593 and 1596, designed by the Italian architect Giovanni Battista Cairati. Local Swahili builders and materials were used, and the fort changed hands many times over the next three centuries.

1698 Omani Arabs take Fort Jesus

After a siege that lasted from 1696 to 1698, almost three years, Omani Arab forces captured Fort Jesus in December 1698. This ended most Portuguese power on the coast, and Oman, and later the Sultan of Zanzibar, became the main power along the Kenyan coast.

1849 Krapf sees Mount Kenya

On 3 December 1849 the German missionary Johann Ludwig Krapf became the first European to report seeing Mount Kenya, from Kitui. He wrote the mountain's name down as Kenia, and it later became the name of the whole country.

1895 Britain declares a protectorate

After the Imperial British East Africa Company ran into money troubles, the British government took over and declared the East Africa Protectorate in 1895. Its capital was Mombasa.

1896

Work begins on the Uganda Railway

Construction of a railway began at Mombasa in 1896 and reached Kisumu on Lake Victoria in 1901. Thousands of workers were brought from British India, and many of their descendants still live in Kenya. Two lions at Tsavo became infamous for attacking the workers.

1899

The railway reaches Nairobi

On 30 May 1899 the railway reached a swampy spot the Maasai called Enkare Nyirobi, the place of cool waters. A railway depot was built there, and the town of Nairobi grew so quickly around it that within a few years it replaced Mombasa as the capital.

1920

Kenya becomes a colony

In 1920 the protectorate became the Colony of Kenya, named after its highest mountain; a narrow coastal strip remained a protectorate on lease from the Sultan of Zanzibar. European settlers took much of the fertile highlands for coffee and tea farms, while many Africans lost their land.

1952

A state of emergency is declared

In October 1952 the colonial government declared a state of emergency against the Mau Mau uprising, a rebellion mainly of Kikuyu, Embu and Meru fighters against colonial rule and the loss of their land. At least 11,000 people died, most of them Mau Mau fighters, and some estimates are much higher. By official figures about 80,000 people were held in detention camps without trial, where many were mistreated, and more than a million were moved into guarded villages.

1963

Kenya becomes independent

On 12 December 1963 Kenya became independent from Britain, with Jomo Kenyatta as prime minister. The day is celebrated every year as Jamhuri Day.

1964

Kenya becomes a republic

Exactly one year after independence, on 12 December 1964, Kenya became a republic and Jomo Kenyatta its first president. He led the country until his death in 1978.

1991

Multiparty politics returns

After years in which only one party was allowed, Kenya changed its constitution in 1991 to allow several political parties again. The first

multiparty elections were held the following year.

2004

Wangari Maathai wins the Nobel Peace Prize

Wangari Maathai, who founded the Green Belt Movement to plant trees and support women, became the first African woman to win the Nobel Peace Prize.

2010

A new constitution

In a referendum on 4 August 2010, Kenyans approved a new constitution with about 67 per cent of the vote. It limited the powers of the president, added a bill of rights and created elected county governments.

2013

Britain settles Mau Mau claims

In June 2013 the British government agreed a settlement worth 19.9 million pounds, including legal costs, for 5,228 elderly Kenyans who had been mistreated in detention during the emergency, and paid for a memorial in Nairobi, which was unveiled in 2015.

What people eat in Kenya

Kenyan home cooking is simple and filling. The day often starts with tea and bread, chapati or mandazi, and many people stop for more tea in the middle of the morning and the afternoon. Lunch and supper are very often ugali, a stiff maize porridge, served with greens, beans, a stew, fish or grilled meat. Each region has its own favourites: fish around Lake Victoria, sour milk in the Rift Valley, and spiced rice and coconut on the Swahili coast, where Arab and Indian influences are strongest.

Ugali

All of Kenya and much of East and Southern Africa

Maize flour cooked in boiling water until it becomes a firm, smooth dough. It is served in a round mound, and pieces are pulled off with the right hand, rolled into a ball and used to scoop up stew or greens.

Nyama choma

All of Kenya

Goat meat or beef slow-grilled over charcoal or wood, cut into bite-sized pieces and eaten with the hands, usually with ugali and a fresh kachumbari salad. Grilling it is a social event, and many people consider it the national dish.

Sukuma wiki

All of Kenya and East Africa

Collard greens, or kale, chopped finely and fried with onions and tomatoes. It is cheap, grows all year round and is eaten with ugali in homes across the country.

Githeri (Gtheri)

Central Kenya, the Kikuyu, Meru, Embu and Kamba peoples

Maize kernels and beans boiled together until soft, often fried afterwards with onions, tomatoes and sometimes potatoes, greens or a little meat.

Mukimo

The communities around Mount Kenya

Potatoes mashed with green vegetables such as pumpkin leaves, peas or spinach, and often maize and beans, giving it a bright green colour. It is served with stew or nyama choma.

Chapati

Brought from the Indian subcontinent; now eaten all over Kenya

A soft, layered flatbread made from wheat flour and fried in a little oil on a flat pan. In Kenya it is richer and flakier than the Indian original, and it is a favourite for breakfast, with tea, or at celebrations.

Pilau

The Swahili coast, especially Mombasa and Lamu

Rice cooked in a meat broth with a spice mix of cumin, cardamom, cinnamon, cloves and black pepper, which turns it a warm brown colour. It is made with beef, chicken or fish, or without meat, and served at weddings and festivals with kachumbari.

Kachumbari

All of Kenya and the African Great Lakes region

A fresh, uncooked salad of chopped tomatoes, onions and chilli, with lemon or lime juice, coriander and salt. It is served with nyama choma, pilau and ugali to add freshness.

Mandazi (Mandazi, maandazi)

The Swahili coast; now eaten all over Kenya

A lightly sweet fried dough, often shaped in triangles, sometimes flavoured with cardamom or coconut milk. It is less sweet than a doughnut and is eaten for breakfast or with tea.

Fried fish from Lake Victoria (Samaki)

Kisumu and the Lake Victoria region, home of the Luo people

Whole fish, usually tilapia, fried or stewed in a tomato sauce, and eaten with ugali and greens. Fish is an everyday food around the lake.

Matoke

Western Kenya, around Lake Victoria

Green cooking bananas, peeled and simmered with onions, tomatoes and sometimes meat until soft, then served as a stew or mashed.

Samosa (Sambusa)

Brought by Indian and Arab traders; popular all over Kenya, especially on the coast

Triangles of thin pastry filled with spiced minced meat or vegetables and fried until crisp, sold at roadside stalls and served at parties.

Mursik

The Kalenjin people of the Rift Valley

Cow's milk fermented in a gourd until thick and sour, a traditional drink offered to guests and at celebrations.

Chai (Chai ya maziwa (milk tea))

All of Kenya

Kenyan black tea boiled together with milk and sugar, sometimes with ginger or cardamom. It is drunk at breakfast and again during the day, and is offered to every guest.

Kenyan coffee (Kahawa)

The central highlands, around Mount Kenya and Nyeri

Arabica coffee grown on the volcanic soils of the highlands, mostly by small farmers. It is known around the world for its bright, fruity taste, though at home most Kenyans drink tea.

GOOD MANNERS

At the table

- Wash your hands before and after the meal. In many homes a bowl of water and a towel are brought to the table.
- Eat with your right hand, and if you are given a spoon or fork, hold it in your right hand too.
- To eat ugali, pull off a small piece, roll it into a ball, press a dent in it with your thumb and use it to scoop up stew or greens.
- In traditional homes the guest of honour and the elders are served first. Wait until the eldest person has started before you begin to eat.
- Accept a cup of tea when it is offered, even if you only take a few sips; tea is a sign of welcome.
- On the mainly Muslim coast, in Mombasa and Lamu, pork and alcohol may not be served at the table, and during Ramadan it is polite not to eat in public in the daytime.

Ugali

Maize flour cooked in boiling water until it becomes a firm, smooth dough. It is served in a round mound, and pieces are pulled off with the right hand, rolled into a ball and used to scoop up stew or greens.

Ingredients

- 1 litre water
- About 300 g white maize flour (maize meal)
- A pinch of salt (optional)

Method

1. Bring the water to the boil in a heavy pan and add the salt if you like.
2. Add a third of the flour and stir well with a wooden spoon until smooth, then let it bubble for a minute.
3. Add the rest of the flour a little at a time, pressing and stirring firmly against the side of the pan, until the mixture is thick, pulls away from the sides and no dry flour remains. Take care: it can spit.
4. Turn the heat down, cover and leave for 3 to 5 minutes, then turn it once more.
5. Tip it out onto a plate and shape it into a round mound with a wet spoon. Serve hot with sukuma wiki, a stew or grilled meat.

Sukuma wiki

Collard greens, or kale, chopped finely and fried with onions and tomatoes. It is cheap, grows all year round and is eaten with ugali in homes across the country.

Ingredients

- 500 g collard greens or kale, stalks removed, leaves finely shredded
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 2 tomatoes, chopped
- 1 clove garlic, crushed (optional)
- Salt and black pepper

Method

1. Wash the greens well, roll the leaves up and cut them into very thin strips.
2. Heat the oil in a wide pan and fry the onion for 5 minutes until soft.
3. Add the garlic and tomatoes and cook for 5 minutes until the tomatoes break down.
4. Add the greens and a pinch of salt, stir well, cover and cook for 5 to 8 minutes, stirring now and then, until tender but still green.
5. Season with pepper and serve with ugali.

Githeri

Maize kernels and beans boiled together until soft, often fried afterwards with onions, tomatoes and sometimes potatoes, greens or a little meat.

Ingredients

- 2 x 400 g tins red kidney beans, drained (or 200 g dried beans, soaked overnight, drained, then boiled hard in fresh water for at least 10 minutes and simmered until soft; never cook dried kidney beans in a slow cooker)
- 400 g sweetcorn kernels, frozen or tinned and drained (traditionally dried maize, soaked and boiled for hours)
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 2 tomatoes, chopped
- 2 potatoes, peeled and cubed (optional)
- 1 teaspoon curry powder or ground cumin (optional)
- A handful of fresh coriander, and salt

Method

1. Heat the oil in a large pan and fry the onion for 5 minutes until soft.
2. Add the tomatoes and the spice and cook for 5 minutes until soft.
3. Add the potatoes and 250 ml water, cover and simmer for 10 minutes.
4. Add the beans and the maize, stir and simmer for 10 minutes more, until the potatoes are cooked and most of the water has gone.
5. Season with salt and scatter over the coriander.

Chapati

A soft, layered flatbread made from wheat flour and fried in a little oil on a flat pan. In Kenya it is richer and flakier than the Indian original, and it is a favourite for breakfast, with tea, or at celebrations.

Ingredients

- 500 g plain flour, plus extra for rolling
- 1 teaspoon salt
- 1 teaspoon sugar (optional)
- About 300 ml warm water
- 4 tablespoons vegetable oil, plus a little for cooking

Method

1. Mix the flour, salt and sugar in a bowl. Add 2 tablespoons of the oil and enough warm water to make a soft dough, and knead for about 10 minutes until smooth. Cover and rest for 20 minutes.
2. Divide the dough into 10 balls. Roll each one into a thin circle, brush with oil, roll it up like a rope and coil it into a snail shape. Leave for 10 minutes.
3. Roll each coil out again into a circle about 20 cm across.
4. Cook on a hot, dry frying pan for about a minute, turn it over, brush with a little oil, turn again and press gently until both sides have golden brown spots.
5. Keep the cooked chapatis wrapped in a clean cloth so they stay soft, and serve warm.

Pilau

Rice cooked in a meat broth with a spice mix of cumin, cardamom, cinnamon, cloves and black pepper, which turns it a warm brown colour. It is made with beef, chicken or fish, or without meat, and served at weddings and festivals with kachumbari.

Ingredients

- 500 g beef or chicken, cut into small pieces
- 3 tablespoons vegetable oil
- 2 onions, sliced
- 4 cloves garlic and a thumb of ginger, crushed
- 1 teaspoon cumin seeds, 5 cardamom pods, 5 cloves, 1 cinnamon stick and 1/2 teaspoon black peppercorns (or 2 teaspoons ready-made pilau masala)
- 2 potatoes, peeled and cut into chunks
- 400 g basmati rice, rinsed and soaked for 20 minutes
- About 750 ml hot water or stock, and salt

Method

1. Simmer the meat in water with a little salt until tender (about 45 to 60 minutes for beef, 20 for chicken). Keep the broth.
2. In a large pot, fry the onions in the oil for about 10 minutes until deep brown, then add the garlic, ginger and whole spices and fry for 1 minute.
3. Add the meat and potatoes and stir for 3 minutes.
4. Drain the rice, add it to the pot and stir gently so it is coated. Pour in 750 ml of the broth (top up with water), add salt and bring to the boil.
5. Cover tightly and cook on the lowest heat for about 20 minutes, until the rice has absorbed the liquid and the meat and potatoes are cooked through. Leave for 5 minutes, fluff up and serve with kachumbari.

Kachumbari

A fresh, uncooked salad of chopped tomatoes, onions and chilli, with lemon or lime juice, coriander and salt. It is served with nyama choma, pilau and ugali to add freshness.

Ingredients

- 4 ripe tomatoes, finely chopped
- 1 red onion, very thinly sliced
- 1 small green chilli, finely chopped (optional)
- A handful of fresh coriander, chopped
- Juice of 1 lemon or lime
- Salt

Method

1. Soak the sliced onion in cold salted water for 5 minutes to soften its taste, then drain.
2. Mix the tomatoes, onion, chilli and coriander in a bowl.
3. Add the lemon juice and salt just before serving and toss gently.

Chai

Kenyan black tea boiled together with milk and sugar, sometimes with ginger or cardamom. It is drunk at breakfast and again during the day, and is offered to every guest.

Ingredients

- 500 ml water
- 500 ml milk
- 3 teaspoons loose black tea (Kenyan if you can find it), or 3 tea bags
- 2 to 4 teaspoons sugar, to taste
- A small piece of fresh ginger, sliced, or 2 crushed cardamom pods (optional)

Method

1. Bring the water to the boil in a pan with the ginger or cardamom.
2. Add the milk and bring back to the boil, watching that it does not boil over.
3. Add the tea and sugar, lower the heat and simmer for 2 to 3 minutes until it is a rich brown colour.
4. Pour through a strainer into cups. Take care: it is very hot.

Useful phrases

Hujambo? Sijambo.

hoo-JAHM-boh? see-JAHM-boh · How are you? (reply) I'm fine.

Habari yako?

hah-BAH-ree YAH-koh · How are you? (literally 'What is your news?')

Nzuri, asante.

n-ZOO-ree, ah-SAHN-teh · Fine, thank you.

Asante sana.

ah-SAHN-teh SAH-nah · Thank you very much.

Karibu!

kah-REE-boo · Welcome! / You're welcome.

Jina langu ni ...

JEE-nah LAHN-goo nee · My name is ...

Jina lako nani?

JEE-nah LAH-koh NAH-nee · What is your name?

Samahani.

sah-mah-HAH-nee · Excuse me / I'm sorry.

Pole.

POH-leh · I'm sorry (for your trouble).

Hakuna matata.

hah-KOO-nah mah-TAH-tah · No worries, no problem.

Hii ni bei gani?

HEE nee BAY GAH-nee · How much is this?

Unaongea Kiingereza?

oo-nah-ohn-GEH-ah kee-een-geh-REH-zah · Do you speak English?

Choo iko wapi?

CHOH-oh EE-koh WAH-pee · Where is the toilet?

Shikamoo.

shee-kah-MOH-oh · A respectful greeting (literally 'I hold your feet')

Marahaba.

mah-rah-HAH-bah · The reply to 'Shikamoo'

Lala salama.

LAH-lah sah-LAH-mah · Sleep well / good night.

Msaada!

m-sah-AH-dah · Help!

Things you might not know

1. Kenya is named after Mount Kenya. The name probably comes from the Kamba word K-Nyaa, and the country took it officially in 1920.
2. The equator runs right through Kenya. At Nanyuki, at the foot of Mount Kenya, a sign by the main road marks the line, and visitors stand with one foot in each hemisphere.
3. In 2004 Wangari Maathai, founder of the Green Belt Movement, became the first African woman to win the Nobel Peace Prize.
4. On 12 October 2019 in Vienna, Eliud Kipchoge ran a marathon distance in 1 hour 59 minutes 40 seconds, the first person ever to run it in under two hours. It did not count as an official record, because it was a special event with rotating pacemakers.
5. Kipchoge Keino won the 1,500 m at the 1968 Olympics in Mexico City by about 20 metres, and helped begin Kenya's long run of success in distance running.
6. M-Pesa, a way of sending and paying money by mobile phone, was launched in Kenya in 2007. 'Pesa' means money in Swahili.
7. Kenya's national motto is Harambee, a Swahili word meaning 'all pull together'. It appears on the country's coat of arms.
8. In 1984 a nearly complete skeleton of a Homo erectus youth, about 1.5 to 1.6 million years old, was found near Lake Turkana. Known as Turkana Boy, it is the most complete skeleton of its kind ever found.
9. Lake Turkana is the world's largest permanent desert lake and its largest alkaline lake.
10. Nairobi is one of the very few capital cities with a national park inside its boundaries, where lions and rhinos can be seen against a background of office towers.
11. As of 2026 Kenya has eight UNESCO World Heritage Sites. The newest, the Historic Town and Archaeological Site of Gedi, was added in 2024.
12. The Swahili phrase 'hakuna matata' means 'no worries'. It became famous around the world through the 1994 Disney film The Lion King.
13. The English word safari comes from Swahili, where it simply means a

journey.

- 14.** Tea was first planted in Kenya in 1903. Today tea is one of the country's biggest exports, and most of it is grown by hundreds of thousands of small farmers.

TALK ABOUT IT

Questions for the group

- Have you ever been to Kenya, or has someone in your family? What do you remember?
- Have you ever tasted Ugali or Nyama choma? What is a dish you remember from a trip?
- Kenya becomes a republic (1964). Do you remember hearing about it? Where were you then?
- Multiparty politics returns (1991). Do you remember hearing about it? Where were you then?
- Have you seen The Maasai Mara, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Kenya, which would it be and why?

QUIZ

How well do you know Kenya?

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

1. Which two languages are the official languages of Kenya?

- A) Swahili and English
- B) English and Arabic
- C) Maasai and English
- D) Swahili and French

2. In Kenya's national parks, visitors are asked to stay inside their vehicles except at marked areas such as picnic sites and camps.

- A) True
- B) False

3. What does the Swahili word 'safari' mean?

- A) A wild animal
- B) A jeep
- C) A tent
- D) A journey

4. What is the capital of Kenya?

- A) Mombasa
- B) Kisumu
- C) Nakuru
- D) Nairobi

5. Jomo Kenyatta became Kenya's first president when the country became a republic in 1964.

- A) True
- B) False

6. In traditional settings, 'Shikamoo' is a greeting used for whom?

- A) A close friend of the same age
- B) A small child
- C) A shopkeeper you are bargaining with
- D) An older person or someone in authority

7. M-Pesa, launched in Kenya in 2007, lets people do what with their mobile phones?

- A) Watch television
- B) Send and pay money
- C) Order a taxi
- D) Book a safari

8. Hell's Gate National Park is home to power stations that use which source of energy?

- A) Nuclear power
- B) Coal
- C) Geothermal heat
- D) Tides

9. The name of the everyday greens dish sukuma wiki means what in Swahili?

- A) Sunday lunch
- B) Mother's kitchen
- C) Push the week
- D) Food of the king

10. Turkana Boy, a skeleton of an early human found near Lake Turkana in 1984, is about 1.5 million years old.

- A) True
- B) False

11. What is nyama choma?

- A) Sour milk
- B) Grilled meat
- C) Fried dough
- D) A bean stew

12. What is Kenya's official emergency telephone number?

- A) 999
- B) 119
- C) 111
- D) 000

Quiz answers

1. A) Swahili and English

Swahili and English are the official languages. Most Kenyans also speak the language of their own community, such as Kikuyu, Luo or Maa.

2. True

True. The Kenya Wildlife Service asks visitors to stay in their vehicles except at designated areas, keep at least 20 m from animals and never feed them.

3. D) A journey

In Swahili, safari means a journey or trip of any kind. English borrowed it to mean a trip to see wildlife.

4. D) Nairobi

Nairobi is the capital and largest city. Mombasa is the main port on the coast, and Kisumu lies on Lake Victoria.

5. True

True. Kenyatta was prime minister at independence in 1963 and became the first president when Kenya became a republic on 12 December 1964. He led the country until his death in 1978.

6. D) An older person or someone in authority

Shikamoo is a respectful greeting for an older person or someone in authority, and the reply is 'Marahaba'.

7. B) Send and pay money

M-Pesa lets people send and pay money by mobile phone, and receive it too. 'Pesa' is Swahili for money.

8. C) Geothermal heat

The Olkaria power stations in Hell's Gate use geothermal heat from deep under the Rift Valley. Geothermal power and hydropower are Kenya's two biggest sources of electricity.

9. C) Push the week

Sukuma wiki means 'push the week' or 'stretch the week', because the cheap greens help a family's money last until the end of the week.

10. True

True. The skeleton of this Homo erectus youth is about 1.5 to 1.6 million years old and is the most complete of its kind ever found.

11. B) Grilled meat

Nyama choma means grilled meat, usually goat or beef cooked over charcoal. A bean stew could be githeri, fried dough is mandazi and sour milk is mursik.

12. A) 999

In Kenya the emergency number is 999, the same as in the United Kingdom. 000 is used in Australia, 111 in New Zealand and 119 in Japan.

Kenya visa page

Name: _____ Date: _____



Next stops

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

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

<https://worldstroll.com/countries/kenya>