



Zimbabwe

The smoke that thunders at Victoria Falls, the stone walls of Great Zimbabwe and some of Africa's finest wildlife parks, all on a high, sunny plateau between two great rivers.

AT A GLANCE

Facts to know

CAPITAL

Harare

POPULATION

About 15 million (15,178,979 at the 2022 census, the latest; estimates for later years are higher)

OFFICIAL LANGUAGE

Sixteen under the 2013 Constitution: Chewa, Chibarwe, English, Kalanga, Koisan, Nambya, Ndau, Ndebele, Shangani, Shona, sign language, Sotho, Tonga, Tswana, Venda and Xhosa. Shona, Ndebele and English are the most widely used

CURRENCY

Zimbabwe Gold (ZiG, code ZWG), introduced in April 2024. As of September 2026 the United States dollar is also legal tender and is used for most everyday payments

AREA

About 390,757 km²

GOVERNMENT

Republic of ten provinces. The President is head of state and of government, and Parliament has two chambers, the Senate and the National Assembly

HIGHEST MOUNTAIN

Mount Nyangani in the Eastern Highlands, 2,592 m

LONGEST RIVER

The Zambezi, about 2,574 km in total, which forms much of the northern border with Zambia on its way to the Indian Ocean

NEIGHBOURS

Zambia, Mozambique, South Africa and Botswana. Namibia comes within about 150 m of the northwest corner but does not touch it

DRIVES ON THE

Left

CALLING CODE

+263

A 45-minute trip to Zimbabwe

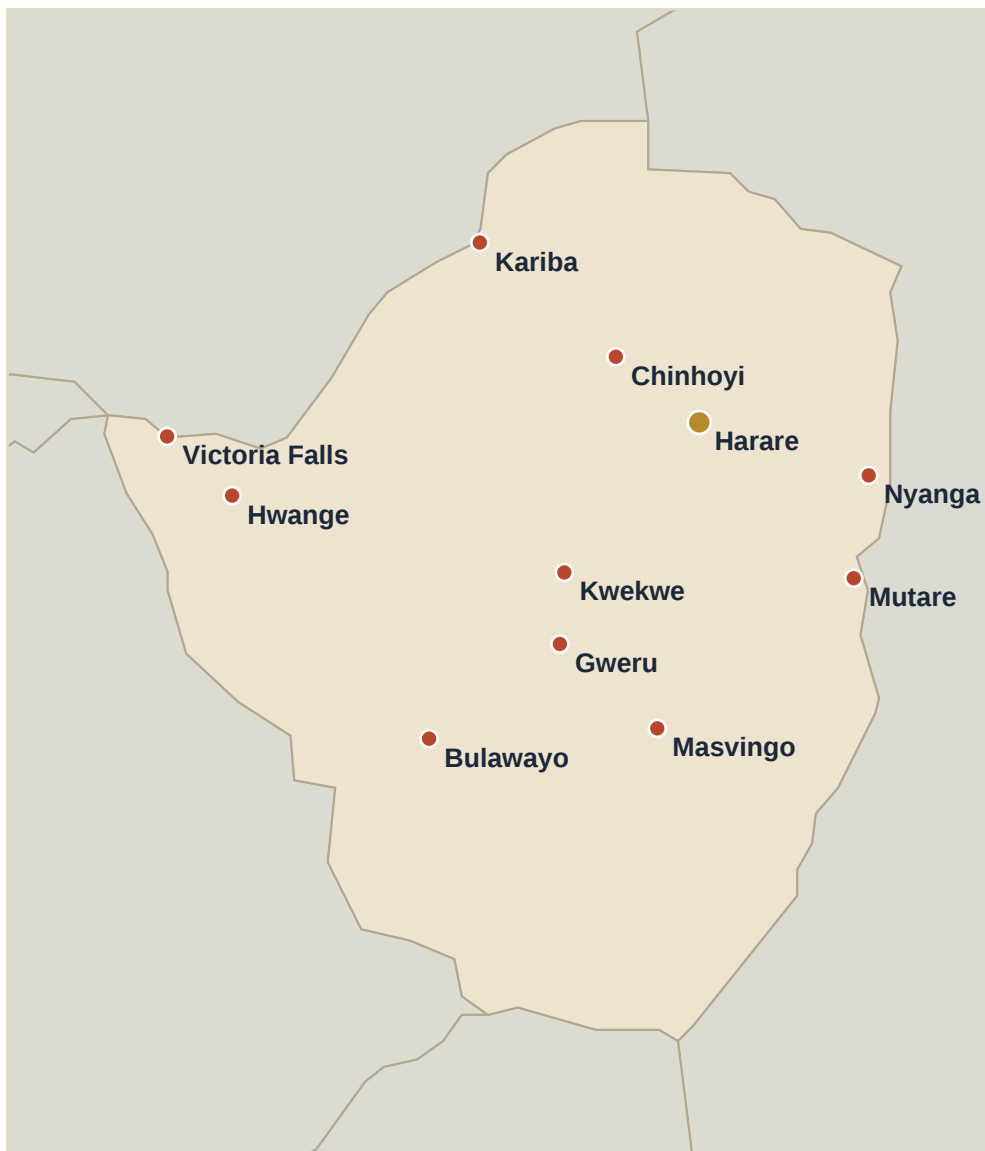
Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Zimbabwe 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: 1300: Great Zimbabwe at its height; 1896: The First Chimurenga; 2024: The ZiG currency is introduced. |
| 15 to 25 min | At the table: talk about Sadza and Nyama (meat stew). Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Mhoro (Shona)" (Hello (to one person)), "Mhoroi (Shona)" (Hello (to several people, or politely to an elder)), "Mangwanani (Shona)" (Good morning). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/zimbabwe/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

Zimbabwe and its cities



- Harare (Harare Province, in the northeast): Jacaranda trees that turn the streets purple in spring, The National Gallery of Zimbabwe and its stone sculpture, Mbare, the district that was called Harari before 1982, The new Parliament building at nearby Mount Hampden, completed in 2022
- Bulawayo (Bulawayo Province, in the southwest (Matabeleland)): The Natural History Museum of Zimbabwe, The headquarters of National Railways of Zimbabwe and a railway museum, Wide streets laid out for ox wagons to turn, The nearby Matobo Hills and Khami ruins
- Mutare (Manicaland Province, in the east): The Bvumba mountains, southeast of the city, The road and railway to the port of Beira, Timber and paper industries
- Gweru (Midlands Province, in the centre): Midlands State University, Beef cattle ranching, Antelope Park, a wildlife park near the city

- Kwekwe (Midlands Province, in the centre): The National Mining Museum, Gold mining, Steel and ferrochrome works
- Masvingo (Masvingo Province, in the southeast): Great Zimbabwe nearby, Lake Mutirikwi, which supplies the city's water, The Old Fort in the town centre
- Victoria Falls (Matabeleland North, in the far northwest): The Victoria Falls rainforest walk, The Victoria Falls Bridge and its bungee jump, Helicopter flights and jet boating, White-water rafting in the gorges
- Kariba (Mashonaland West, in the north): The Kariba Dam, Tigerfish angling on the lake, Kapenta fishing boats
- Hwange (Matabeleland North, in the northwest): Hwange Colliery, the largest coal mine in Zimbabwe, Hwange Thermal Power Station, The nearby Hwange National Park
- Chinhoyi (Mashonaland West, in the north): The Chinhoyi Caves and their blue Sleeping Pool, Chinhoyi University of Technology, Its beginnings as an Italian settlement scheme
- Nyanga (Manicaland Province, in the Eastern Highlands): Nyanga National Park and Mount Nyangani, Mutarazi Falls, the highest waterfall in the country, Ancient stone terraces, pit structures and forts in the hills

A short history of Zimbabwe

Zimbabwe's story runs from San hunters and their rock paintings, through the stone city of Great Zimbabwe and the kingdoms that followed it, to the Ndebele state, ninety years of British and settler rule, a long war and independence in 1980. In recent decades the country has lived through hard economic times and several new currencies.

1300 **Great Zimbabwe at its height**

By about 1300 the stone city of Great Zimbabwe, near today's Masvingo, had become the capital of a wealthy Shona kingdom that traded gold and ivory with the Indian Ocean coast. Its Great Enclosure, with walls up to 11 m high built without mortar, dates from the 13th and 14th centuries.

1450 **The Mutapa kingdom rises**

From about 1450 the Kingdom of Mutapa, known to the Portuguese as Monomotapa, ruled much of northern Zimbabwe and parts of Mozambique. It grew rich on trade in gold with Arab merchants and later with the Portuguese.

1531 **The name is first written down**

In 1531 Vicente Pegado, captain of the Portuguese fort at Sofala, recorded that local people called the great stone buildings 'Symbaoe'. It is the first written record of the name Zimbabwe.

1683 **The Rozvi defeat the Portuguese**

Around 1683 the Rozvi, a Shona state that grew up in response to the Portuguese presence, defeated a Portuguese army at Maungwe. Within ten years they had driven the Portuguese traders off the Zimbabwean plateau, and they went on to rule much of the country.

1840 **The Ndebele settle in the southwest**

Around 1840 the Ndebele under their king Mzilikazi, who had broken away from the Zulu kingdom, settled for good in the southwest, in the land later called Matabeleland. Their capital grew into the city of Bulawayo.

1855

Livingstone sees the falls

On 16 November 1855 the Scottish missionary David Livingstone became the first European known to have seen the great waterfall on the Zambezi, which local people called Mosi-oa-Tunya, 'the smoke that thunders'. He named it Victoria Falls after Queen Victoria.

1890

The Pioneer Column founds Fort Salisbury

On 12 September 1890 the Pioneer Column of Cecil Rhodes's British South Africa Company raised its flag at Fort Salisbury, today's Harare, and began company rule over Mashonaland.

1893

The First Matabele War

In 1893 the forces of the British South Africa Company defeated the Ndebele kingdom and took Bulawayo. King Lobengula fled north and died soon afterwards.

1896

The First Chimurenga

In 1896 the Ndebele and then the Shona rose against company rule. The risings were put down by 1897, but they are remembered in Zimbabwe as the First Chimurenga, a Shona word for a war of liberation.

1905

The Victoria Falls Bridge opens

The railway bridge across the Zambezi gorge just below Victoria Falls was completed in 1905 and officially opened on 12 September. It linked today's Zimbabwe and Zambia and brought the first steady stream of visitors to the falls.

1923

Southern Rhodesia becomes a self-governing colony

After a referendum, company rule ended and in 1923 Southern Rhodesia became a self-governing British colony. Power and most of the best farmland stayed in the hands of the small white minority.

1960

The Kariba Dam opens

The Kariba Dam across the Zambezi, built between 1955 and 1959, was officially opened in May 1960. The lake behind it, Lake Kariba, filled up over the following years and became one of the largest artificial lakes in the world.

1965

Rhodesia declares independence

On 11 November 1965 the white minority government declared independence from Britain without its consent, to avoid majority rule. The declaration was not recognised internationally, sanctions followed, and a long guerrilla war began.

1979

The Lancaster House Agreement

Talks at Lancaster House in London ended with an agreement on 21 December 1979. The war came to an end, the country returned briefly to British rule, and elections open to all adults were held in early 1980.

1980

Independence as Zimbabwe

On 18 April 1980 the country became independent as the Republic of Zimbabwe, and 18 April is still celebrated as Independence Day. Two years later, in 1982, the capital Salisbury was renamed Harare.

2024

The ZiG currency is introduced

After the Zimbabwean dollar lost almost all its value in the hyperinflation of 2008 and again in later years, the country used the US dollar and other foreign money. In April 2024 a new currency, Zimbabwe Gold (ZiG), backed by gold and foreign reserves, was introduced alongside the US dollar.

What people eat in Zimbabwe

Zimbabwean cooking is simple, filling and built on maize. Breakfast is often a thin porridge, and lunch and supper are usually sadza, a stiff maize porridge, with a relish: a meat or chicken stew, greens cooked with peanut butter, beans, dried fish or mopane worms. Peanut butter, called dovi, flavours many dishes. Between meals people snack on roasted maize, boiled round nuts and wild fruit, and the British habit of morning and afternoon tea is still strong.

Sadza (sadza (Shona), isitshwala (Ndebele))

All of Zimbabwe

The heart of almost every meal: a stiff porridge of finely ground white maize meal cooked with water until it holds its shape. It is served in smooth mounds with a relish of stew, greens or beans. People pinch off a piece with the right hand, roll it into a ball, press a hollow into it with the thumb and use it to scoop up the relish.

Nyama (meat stew) (nyama)

All of Zimbabwe

Nyama simply means 'meat' in Shona, and on the plate it usually means a stew of beef or chicken simmered with onion, tomato and a little curry powder or paprika until the sauce is thick. It is the favourite relish for sadza, especially on Sundays and at family gatherings.

Muriwo une dovi (muriwo unedovi)

All of Zimbabwe

Leafy greens cooked with onion, tomato and peanut butter, which melts into a creamy, nutty sauce. Spinach, rape, covo or pumpkin leaves are all used. It is one of the most common relishes for sadza, and a good way to make a meal of vegetables alone.

Kapenta (matemba)

Lake Kariba, eaten across Zimbabwe

Tiny freshwater sardines, sold sun-dried and salty. At home they are soaked, then fried with onion and tomato, sometimes with ground peanuts, and eaten with sadza. Most of Zimbabwe's kapenta is caught at night on Lake Kariba from boats that lure the fish with lights.

Madora (mopane worms) (madora (Shona), amacimbi (Ndebele))

Mopane woodlands, especially Matabeleland

The large caterpillars of the mopane emperor moth, picked by hand from mopane

trees, squeezed clean and dried in the sun. They are eaten crunchy as a snack or soaked and fried with onion, tomato and chilli and served with sadza. They are rich in protein.

Maputi (roasted maize) (maputi)

All of Zimbabwe

Dried maize kernels roasted in a heavy pan over the fire until golden and crunchy. They are often roasted together with peanuts, a mix called maputi anenzungu, and handed round while people sit and talk by the fire.

Nhopi (pumpkin mash) (nhopi, inhopi)

All of Zimbabwe

Pumpkin or butternut boiled until soft and mashed, sometimes with a little maize meal, and usually with a spoonful of peanut butter. It is naturally sweet and filling.

Umxhanxa

Matabeleland, a Ndebele dish

A seasonal Ndebele dish, cooked in winter after the harvest. A yellow-fleshed melon, called ijodo, is peeled, seeded and boiled, then mixed with sun-dried maize kernels that have been boiled for hours until soft, and sweetened with a little sugar.

Sadza with sour milk (mukaka wakakora (Shona), amasi (Ndebele))

All of Zimbabwe

Thick soured milk, rather like a strong plain yoghurt, poured over or eaten beside a mound of sadza. Traditionally milk was left to ferment in a calabash or clay pot; today most people buy it in cartons, often simply called 'lacto'. It makes a cool, simple meal on a hot day.

Chimodho (cornmeal bread) (chimodho, mupotohayi)

All of Zimbabwe

A dense, slightly sweet loaf made from maize meal and flour with sour milk. Traditionally it was baked in a three-legged iron pot over hot coals; today it is usually baked in the oven and eaten plain or with butter, jam or honey at teatime.

Nyimo (round nuts) (nyimo (Shona), indlubu (Ndebele))

All of Zimbabwe

Bambara groundnuts, small hard beans that grow underground like peanuts. They are usually boiled in salted water, often in their shells, and eaten as a snack. They also go into mutakura, a hearty mix of boiled maize, peanuts, cowpeas and round nuts.

Chibage (maize on the cob) (chibage)

All of Zimbabwe

Fresh maize cobs, boiled or roasted over coals, are a favourite snack in the season when the new maize is ready after the rains, and are eaten straight from the cob.

Mazhanje (sugar plums) (mazhanje)

Miombo woodlands across Zimbabwe

Round wild fruits 2 to 4 cm across, with a hard skin and sweet yellow flesh that tastes a little like pear. They grow on a woodland tree that is seldom planted, and in season they are piled high at markets and roadsides.

GOOD MANNERS

At the table

- Before a meal a bowl of water is brought round so that everyone can wash their hands, and it is brought again afterwards.
- Sadza is eaten with the right hand: roll a small ball, press a hollow into it with your thumb and use it to scoop up the relish.
- The host usually serves each person individually.
- Pass and receive plates and other things with both hands. Clapping twice, softly, is a polite way of saying thank you.
- It is polite not to talk with food in your mouth, and to accept food and drink when they are offered.

Sadza

The heart of almost every meal: a stiff porridge of finely ground white maize meal cooked with water until it holds its shape. It is served in smooth mounds with a relish of stew, greens or beans. People pinch off a piece with the right hand, roll it into a ball, press a hollow into it with the thumb and use it to scoop up the relish.

Ingredients

- About 750 ml water for boiling
- About 250 ml cold water
- About 400 g fine white maize meal (mealie meal)

Method

1. Bring the 750 ml of water to the boil in a heavy pot. Mix a cup of the maize meal with the cold water to a smooth paste.
2. Stir the paste into the boiling water and keep stirring until it thickens into a thin porridge. Cover and let it bubble gently for about 10 minutes.
3. Add the rest of the maize meal a little at a time, beating hard with a strong wooden spoon, until the sadza is very thick, smooth and comes away from the sides of the pot. Take care, as the thick porridge can spit.
4. Cover and cook on a low heat for 5 more minutes. Shape into mounds with a wet serving spoon and serve at once with a stew or greens.

Nyama (meat stew)

Nyama simply means 'meat' in Shona, and on the plate it usually means a stew of beef or chicken simmered with onion, tomato and a little curry powder or paprika until the sauce is thick. It is the favourite relish for sadza, especially on Sundays and at family gatherings.

Ingredients

- 1 kg chicken pieces (or stewing beef)
- 1 onion, chopped
- 3 tomatoes, chopped
- 1 tablespoon tomato purée
- 1/2 teaspoon curry powder
- 1/2 teaspoon paprika
- 2 garlic cloves
- 350 ml chicken stock
- 1 carrot, chopped
- 1 teaspoon flour mixed with 50 ml water
- 1 teaspoon salt

Method

1. Put the chicken in a pot with the onion, curry powder, paprika and salt.
2. Add the tomatoes, tomato purée, garlic and stock. Cover and bring to the boil.
3. Turn down the heat and simmer until the chicken is tender and the sauce has reduced, about 30 minutes (beef needs longer).
4. Add the carrot and the flour paste and simmer for 5 more minutes. Taste for salt and serve with sadza and greens.

Muriwo une dovi

Leafy greens cooked with onion, tomato and peanut butter, which melts into a creamy, nutty sauce. Spinach, rape, covo or pumpkin leaves are all used. It is one of the most common relishes for sadza, and a good way to make a meal of vegetables alone.

Ingredients

- A large bunch of spinach or other leafy greens
- 1 small onion, chopped
- 2 tomatoes, chopped
- 3 tablespoons smooth peanut butter
- 3 tablespoons oil
- About 50 ml water
- Salt

Method

1. Wash the greens and cut them into fine strips.
2. Heat the oil in a pot, add the greens and a pinch of salt, then the onion, and fry for about 2 minutes.
3. Add the tomatoes and cook for 2 more minutes.
4. Stir in the peanut butter with a little water until the sauce is smooth. Cover and simmer on a very low heat for 3 to 5 minutes. Serve with sadza.

Nhopi (pumpkin mash)

Pumpkin or butternut boiled until soft and mashed, sometimes with a little maize meal, and usually with a spoonful of peanut butter. It is naturally sweet and filling.

Ingredients

- 2 medium butternuts or about 1 kg pumpkin
- 2 tablespoons brown sugar
- A pinch of salt
- 1 tablespoon butter or margarine
- 60 ml milk
- 2 tablespoons peanut butter

Method

1. Peel the butternuts, remove the seeds and cut the flesh into rough chunks.
2. Put them in a pot with a little water, the sugar and the salt. Cover and cook for about 20 minutes, until soft.
3. Drain off any extra water and mash with the butter.
4. Mash in the milk and then the peanut butter until smooth. Serve warm.

Chimodho (cornmeal bread)

A dense, slightly sweet loaf made from maize meal and flour with sour milk. Traditionally it was baked in a three-legged iron pot over hot coals; today it is usually baked in the oven and eaten plain or with butter, jam or honey at teatime.

Ingredients

- 180 g fine maize meal
- 170 g plain flour
- 1 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 100 g sugar
- 250 ml buttermilk or sour milk
- 90 ml vegetable oil
- 1 egg

Method

1. Heat the oven to 180°C and grease and flour a loaf tin.
2. Whisk the buttermilk, oil and egg together in a jug.
3. Sift the maize meal, flour, baking powder, bicarbonate of soda and salt into a bowl and stir in the sugar.
4. Pour the wet mixture into the dry ingredients and mix until smooth.
5. Pour into the tin and bake for about 45 minutes, until a skewer pushed into the middle comes out clean. Cool a little before slicing.

Useful phrases

Mhoro (Shona)

MHOH-roh · Hello (to one person)

Mhoroi (Shona)

mhoh-ROH-ee · Hello (to several people, or politely to an elder)

Mangwanani (Shona)

mahn-gwah-NAH-nee · Good morning

Masikati (Shona)

mah-see-KAH-tee · Good afternoon

Manheru (Shona)

mah-NHEH-roo · Good evening

Makadini zvenyu? (Shona)

mah-kah-DEE-nee ZVEH-nyoo · How are you? (polite)

Ndiripo (Shona)

ndee-REE-poh · I am fine (literally 'I am here')

Maita zvenyu (Shona)

mah-EE-tah ZVEH-nyoo · Thank you (polite)

Pamusoroi (Shona)

pah-moo-soh-ROH-ee · Excuse me

Chinoita marii? (Shona)

chee-noh-EE-tah mah-REE-ee · How much is this?

Ndineurombo (Shona)

ndee-neh-oo-ROHM-boh · I am sorry

Sarai zvakanaka (Shona)

sah-RAH-ee zvah-kah-NAH-kah · Goodbye (said by the one leaving)

Salibonani (Ndebele)

sah-lee-boh-NAH-nee · Hello

Linjani? (Ndebele)

leen-JAH-nee · How are you? (polite or to several people)

Ngiyaphila (Ndebele)

ngee-yah-PEE-lah · I am well

Ngiyabonga (Ndebele)

ngee-yah-BOHN-gah · Thank you

Uxolo (Ndebele)

oo-KHOH-loh · Excuse me, sorry

Lisale kuhle (Ndebele)

lee-SAH-leh KOO-shleh · Goodbye, stay well (said by the one leaving)

Things you might not know

1. The name Zimbabwe comes from the Shona name of the stone city of Great Zimbabwe. It is usually explained as dzimba dza mabwe, 'houses of stone'.
2. The bird on Zimbabwe's flag and coat of arms is copied from soapstone carvings, each about 40 cm tall, that once stood on walls and pillars at Great Zimbabwe. Nothing like them has been found anywhere else.
3. Under the 2013 Constitution Zimbabwe has sixteen official languages, including sign language, one of the highest numbers of any country.
4. The spray from Victoria Falls usually rises more than 400 m into the air and can be seen from up to 50 km away. On full-moon nights a 'moonbow' can appear in the mist.
5. As of 2026, Lake Kariba, which Zimbabwe shares with Zambia, is the largest artificial lake in the world by volume, holding about 180 cubic kilometres of water.
6. In January 2009, during the hyperinflation, the central bank issued a 100 trillion dollar banknote, one of the largest face values ever printed. A few months later the Zimbabwean dollar was abandoned.
7. Zimbabwe's northwest corner comes within about 150 m of Namibia, so four countries almost meet at a single point on the Zambezi.
8. The mbira, a 'thumb piano' of metal keys on a wooden board, is traditional to the Shona. In 2020 the art of making and playing it in Zimbabwe and Malawi was added to UNESCO's list of intangible cultural heritage.
9. Many towns changed their names after independence: Salisbury became Harare, Umtali became Mutare and Fort Victoria became Masvingo, all in 1982.
10. When Fort Victoria was renamed, it was first called Nyanda, after a nearby mountain. People protested because the word can mean 'one who has lice', and within months the name was changed to Masvingo.
11. Matobo National Park, founded in 1926, is the oldest national park in Zimbabwe, and Hwange, founded in 1928, is the largest.
12. Zimbabwe has been a full member of the International Cricket Council,

playing Test matches, since 1992.

13. Mana Pools takes its name from the Shona word for 'four', after the four large pools left by the Zambezi on its floodplain.
14. Since 2022 Zimbabwe's Parliament has met in a new building at Mount Hampden, outside Harare, rather than in the city centre.

TALK ABOUT IT

Questions for the group

- Have you ever been to Zimbabwe, or has someone in your family? What do you remember?
- Have you ever tasted Sadza or Nyama (meat stew)? What is a dish you remember from a trip?
- The Lancaster House Agreement (1979). Do you remember hearing about it? Where were you then?
- Independence as Zimbabwe (1980). Do you remember hearing about it? Where were you then?
- Have you seen Victoria Falls, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Zimbabwe, which would it be and why?

QUIZ

How well do you know Zimbabwe?

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

1. What name is given in Zimbabwe to the risings of 1896 and 1897 against company rule?

- A) The Great Trek
- B) The Mfecane
- C) The Maji Maji rebellion
- D) The First Chimurenga

2. On which date does Zimbabwe celebrate Independence Day?

- A) 11 November
- B) 18 April
- C) 12 September
- D) 21 December

3. What is kapenta, also called matemba?

- A) A wild fruit
- B) Tiny dried freshwater fish
- C) Edible caterpillars
- D) Boiled round nuts

4. In Zimbabwe it is illegal to photograph government offices and airports without permission.

- A) True
- B) False

5. What does the Ndebele phrase "Lisale kuhle" mean?

- A) Goodbye (stay well)
- B) Good morning
- C) How are you?
- D) Excuse me

6. What does the Shona word mvura mean?

- A) Water, and also rain
- B) Stone
- C) Fire
- D) Bread

7. Which new currency did Zimbabwe introduce in April 2024?

- A) Rhodesian dollar
- B) Zambezi shilling
- C) Zimbabwe Gold (ZiG)
- D) Zimbabwe pound

8. Victoria Falls lies on the border between Zimbabwe and Zambia.

- A) True
- B) False

9. How do you say "hello" to one person in Shona?

- A) Ndineurombo
- B) Ngiyabonga
- C) Mhoru
- D) Chinoita marii?

10. Which city grew from the royal town of the Ndebele kings Mzilikazi and Lobengula?

- A) Harare
- B) Bulawayo
- C) Masvingo
- D) Chinhoyi

11. In which month does Victoria Falls usually carry the most water?

- A) October
- B) April
- C) July
- D) December

12. What is sadza, Zimbabwe's everyday staple, usually made from?

- A) Plantain
- B) Maize meal
- C) Rice
- D) Cassava

Quiz answers

1. D) The First Chimurenga

The risings of the Ndebele and Shona in 1896 and 1897 are remembered as the First Chimurenga. The Mfecane was the time of wars and migrations in the 1820s and 1830s that brought the Ndebele north, the Great Trek was the Boer migration in South Africa, and the Maji Maji rebellion took place in Tanzania.

2. B) 18 April

Zimbabwe became independent on 18 April 1980. 11 November 1965 was the unrecognised declaration by the Rhodesian government, 12 September 1890 the founding of Fort Salisbury and 21 December 1979 the Lancaster House Agreement.

3. B) Tiny dried freshwater fish

Tiny dried freshwater fish: kapenta are small sardines from Lake Kariba, sold sun-dried and fried with onion and tomato to eat with sadza.

4. True

True. Photographing government offices, airports and military sites without permission is against the law.

5. A) Goodbye (stay well)

It means goodbye (stay well), said by the person who is leaving to those who stay.

6. A) Water, and also rain

Mvura means water and also rain. Bread is chingwa and stone is ibwe.

7. C) Zimbabwe Gold (ZiG)

Zimbabwe Gold (ZiG) was introduced in April 2024, backed by gold and foreign reserves. As of September 2026 the US dollar is also legal tender and is used for most payments.

8. True

True. The Zambezi forms the border there, and both Zimbabwe and Zambia have national parks at the falls.

9. C) Mhoru

Mhoru is hello to one person in Shona. Ngiyabonga is "thank you" in Ndebele, ndineurombo is "I am sorry" and chinoita marii? is "how much is this?".

10. B) Bulawayo

Bulawayo grew from the royal town of the Ndebele kings and is still the heart of Matabeleland.

11. B) April

The flood season runs from February to May with a peak in April. From September to January the flow is low.

12. B) Maize meal

Sadza is a stiff porridge of finely ground white maize meal cooked with water. It can also be made from sorghum or millet.

Zimbabwe visa page

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