

Name: _____

Date: _____

The Cheese Factory

Do you like cheese? There are so many different varieties made from cow, sheep or goat milk. Let's take a look inside a cheese factory to see how cheese is made.

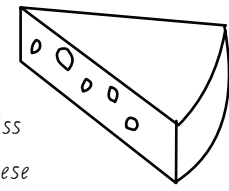
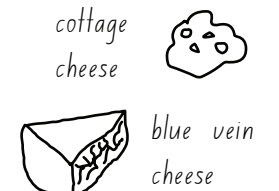
First, milk is heated in big copper pots. Rennet is added to make the milk separate. The thickened clots are called curds and the left over liquid is called whey.

The curds and whey are pumped into cheese molds and the whey drains off through holes. The lids are put on and the molds are pressed to remove all the whey.

The newly formed cheeses can now be taken out of the molds ready to be ripened. The cheeses are left on shelves in cool rooms to ripen for a length of time.

Some cheeses are not left to ripen, they are eaten fresh without squeezing out all the whey. Cheeses can have flavour added to them using herbs, mould or smoke.

Hard, soft or flavoured... I think cheese tastes great!

 <p>swiss cheese</p>
<p>Draw</p>
 <p>cottage cheese</p> <p>blue vein cheese</p>

Name some different varieties of cheese

Why is cheese good for you?

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Answer these questions.

1) What types of milk can be made into cheese? _____

2) What is the first step in cheese making? _____

3) What is added to the milk to make it thicken and separate? _____

4) What are the thick clots called? _____

5) What is the liquid called? _____

6) Which part becomes the cheese? _____

7) Which part is drained away and discarded? _____

8) What is a cheese mold used for? _____

9) Why are some cheeses left on shelves in a cool room? _____

10) Name a type of cheese that is not ripened. _____

11) Why are smoke, herbs and moulds added to some cheeses? _____

12) Which type of cheese has holes in it? _____

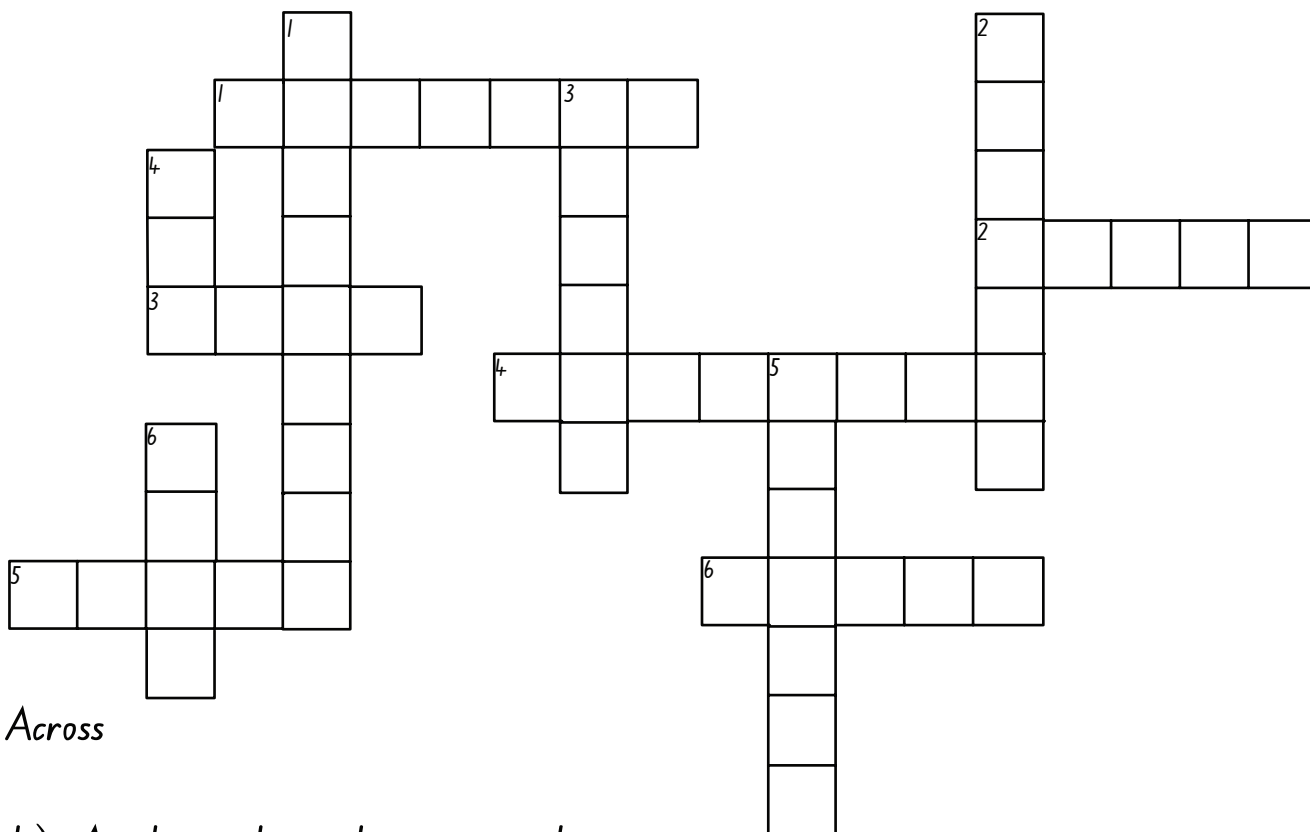
13) Which type of cheese has mould inside it? _____

14) Name some foods that have cheese in their ingredients. _____

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Answer the clues across and down to complete the puzzle.



Across

- 1) A place where cheese is made.
- 2) The milk from this woolly animal is sometimes used to make cheese.
- 3) This liquid is drained away from the curds.
- 4) Milk will _____ when a clotting agent is added.
- 5) Another name for clots.
- 6) These are added to cheese to add flavour.

Down

- 1) Another word for types.
- 2) Molds full of curds are _____.
- 3) This clotting agent is added to milk to make curds.
- 4) The milk from this animal is commonly used in cheese making.
- 5) Some cheeses are _____ for a number of weeks before being eaten.
- 6) Parmesan cheese is a variety of _____ cheese.