🎬 Cheese Presentation (Ms. Gholam) · ANSWER KEY

Ag Science 1 · Unit 6 · Level 2 video guide (modified). Ms. Gholam's presentation in class. Listen for the cheese facts.

Name: _____

While you watch: circle the best answer

1. The milk protein that clumps (coagulates) to make cheese is…

A. Lactose | **B. Casein** | C. Gluten

2. Cheddar is a semi-hard cheese.

A. False | B. Only in Ferndale | **C. True**

3. Which is a fresh cheese?

A. Cottage cheese or ricotta | B. Aged parmesan | C. Hard cheddar

After you watch: finish the sentence

4. Two nutrition facts about cheese:

1. _____ 2. _____ **protein; calcium (others OK)**

5. How many cheese factories are in Ferndale?

_____ **check with Mr. Torretta**

6. My favorite cheese is

_____ because _____. _____

Goes with the class "Cheese Presentation Ms. Gholam" (12 pts). Same points when complete. Numbers from the talk (years of cheese making, types of cheese, pounds on pizza) depend on her slides; check with Mr. Torretta.