🎬 Cheese Presentation (Ms. Gholam)

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. _____ _____

5. How many cheese factories are in Ferndale?

_____ _____

6. My favorite cheese is

_____ because _____. _____

Goes with the class “Cheese Presentation Ms. Gholam” (12 pts). Same points when complete.