



FROM COW TO CHEESE

magic flavor shape delicious pieces tasty containers age

The Journey from Cow to Cheese

Have you ever wondered how cheese is made? It's a fascinating process that starts with a cow on a farm. Let's take a closer look at how milk becomes _____ cheese.

On a sunny farm, cows spend their days grazing in green fields. These cows are very special because they produce milk. Every morning, the farmer milks the cows. The fresh milk is collected in large _____ and taken to the dairy.

At the dairy, the milk is first tested to make sure it is clean and fresh. The milk is then pasteurized, which means it is heated to kill any harmful bacteria. This is an important step to ensure the cheese is safe to eat. After pasteurization, the milk is cooled down and is ready for the next step.

Now, the real _____ begins! The cooled milk is poured into large vats. Special bacteria, called cultures, are added to the milk. These cultures help to change the milk into cheese. Then, a substance called rennet is added. Rennet helps the milk to thicken and form curds. Curds are small, solid pieces that separate from the liquid part of the milk, which is called whey.

The curds and whey are then stirred gently. After a while, the curds become firmer, and the whey is drained off. The curds are cut into small _____ and cooked slightly to help them become even firmer. Next, the curds are pressed into molds. This gives the cheese its _____. The cheese molds are often round or rectangular, but they can be any shape.

Once the cheese is in the molds, it is pressed again to remove any remaining whey. The cheese is then taken out of the molds and placed in a special room called a curing room. In the curing room, the cheese is left to _____. Some cheeses are aged for a few weeks, while others are aged for many months or even years. During this time, the cheese develops its unique _____.

Finally, the cheese is ready to be eaten. It is cut into pieces, packaged, and sent to stores. From there, people all around the world can enjoy the cheese on sandwiches, in salads, or as a _____ snack.

And that's the journey from cow to cheese! The next time you eat cheese, you'll know all the hard work and care that went into making it.

Comprehension Questions: The Journey from Cow to Cheese

1. Where does the cheese-making process start?

2. What do the cows produce on the farm?

3. Why is the milk pasteurized at the dairy?

4. What are the special bacteria called that help change milk into cheese?

5. What substance is added to the milk to help it thicken and form curds?

6. What is the liquid part of the milk called that separates from the curds?

7. After the curds are cut and cooked, what happens to them next?

8. Where is the cheese placed after it is taken out of the molds?

9. How long can cheese be aged in the curing room?

10. Where can people buy the cheese after it is ready?

Teacher's Key

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At the dairy, the milk is first tested to make sure it is clean and fresh. The milk is then pasteurized, which means it is heated to kill any harmful bacteria. This is an important step to ensure the cheese is safe to eat. After pasteurization, the milk is cooled down and is ready for the next step.

Now, the real magic begins! The cooled milk is poured into large vats. Special bacteria, called cultures, are added to the milk. These cultures help to change the milk into cheese. Then, a substance called rennet is added. Rennet helps the milk to thicken and form curds. Curds are small, solid pieces that separate from the liquid part of the milk, which is called whey.

The curds and whey are then stirred gently. After a while, the curds become firmer, and the whey is drained off. The curds are cut into small pieces and cooked slightly to help them become even firmer. Next, the curds are pressed into molds. This gives the cheese its shape. The cheese molds are often round or rectangular, but they can be any shape.

Once the cheese is in the molds, it is pressed again to remove any remaining whey. The cheese is then taken out of the molds and placed in a special room called a curing room. In the curing room, the cheese is left to age. Some cheeses are aged for a few weeks, while others are aged for many months or even years. During this time, the cheese develops its unique flavor.

Finally, the cheese is ready to be eaten. It is cut into pieces, packaged, and sent to stores. From there, people all around the world can enjoy the cheese on sandwiches, in salads, or as a tasty snack.

And that's the journey from cow to cheese! The next time you eat cheese, you'll know all the hard work and care that went into making it.

Teacher's Key

1. Where does the cheese-making process start?
 - *The cheese-making process starts on a farm.*
2. What do the cows produce on the farm?
 - *The cows produce milk.*
3. Why is the milk pasteurized at the dairy?
 - *The milk is pasteurized to kill any harmful bacteria and ensure the cheese is safe to eat.*
4. What are the special bacteria called that help change milk into cheese?
 - *The special bacteria are called cultures.*
5. What substance is added to the milk to help it thicken and form curds?
 - *Rennet is added to the milk to help it thicken and form curds.*
6. What is the liquid part of the milk called that separates from the curds?
 - *The liquid part is called whey.*
7. After the curds are cut and cooked, what happens to them next?
 - *The curds are pressed into molds to give the cheese its shape.*
8. Where is the cheese placed after it is taken out of the molds?
 - *The cheese is placed in a curing room after it is taken out of the molds.*
9. How long can cheese be aged in the curing room?
 - *Cheese can be aged for a few weeks, many months, or even years.*
10. Where can people buy the cheese after it is ready?