

Turning Milk into Cheese

9 Cheese is made using milk. The milk of goats
18 and pigs can be made into cheese but most
26 cheeses that you would buy at your local
32 supermarket are made from cow's milk.
41 Milk is warmed in large pots at the cheese
48 factory before a substance called rennet is
56 added. This makes the cheese go lumpy and
61 slowly makes it turn solid.
68 After that, other ingredients are added that
77 change the colour and taste of the cheese. It
86 is often left to age before being packaged up
91 to be sold in shops.



Questions



1. What is added to the cheese to make it solid?



2. Which adjective has the author used to describe the pots that the milk is warmed in?



3. Which animal's milk is most cheese in the supermarket made from? Tick one.

- ☐ pig
- ☐ cow
- ☐ sheep
- ☐ goat



4. Why do you think other ingredients are added to change the taste and colour of the cheese?

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Answers



1. What is added to the cheese to make it solid?
Rennet is added to the cheese to make it solid.



2. Which adjective has the author used to describe the pots that the milk is warmed in?
large



3. Which animal's milk is most cheese in the supermarket made from? Tick one.

- ☐ pig
☒ **cow**
☐ sheep
☐ goat



4. Why do you think other ingredients are added to change the taste and colour of the cheese?
Pupils' own responses, such as: I think the taste and colour of the cheese is changed because different people like different tasting cheeses.