

Everybody loves cheese (a worksheet)

Activity 1

Discuss with your partner.

1. How do you feel about cheese?
2. What is your favourite cheese?
3. Are there any cheeses made in your country?
4. How is cheese made?
5. Is cheese healthy?

Activity 2

Match the names of cheeses and the pictures.

Brie Emmental Parmesan Mozzarella Feta Cottage cheese



1. _____



2. _____



3. _____



4. _____



5. _____



6. _____

Activity 3

Match the paragraphs and the headings.

- A. Brie
- B. Parmesan (Parmigiano Reggiano)
- C. Mozzarella
- D. Feta
- E. Emmental
- F. Cottage cheese

1. _____

This cheese was once made only with water buffalo milk, It comes in a moist package and is a traditional ingredient for pizza toppings and salads.

2. _____

The best known French cheese, it has a nickname "The Queen of Cheeses". Several hundred years ago, this soft cheese was one of the tributes which had to be paid to the French kings.

3. _____

This cheese is named after the region of Italy where it is produced and it is known as the King of Cheeses. Its history dates back to at least 1200 AD and today it is still handmade by small artisan dairies the same way as it was centuries ago. As one of the richest cheeses, it takes 15 litres of milk to produce one kilogram of this cheese. On average, a wheel of this cheese weighs 40kg.

4. _____

This crumbly, white cheese is the pride of Greece. It's traditionally produced from 30% goat's milk and 70% sheep's milk. Combine with black olives, tomatoes, cucumber, onion and green leaves for a classic Greek salad.

5. _____

The famous 'mouse cheese' is produced only in the central regions of Switzerland using unpasteurised cow's milk to produce an extremely fruity, hard cheese. It can be enjoyed on its own or makes excellent sandwiches.

6. _____

This cheese is low-fat and popular in diets. The cheese got its name because it was made in village houses from milk leftovers after creating butter.



Activity 4

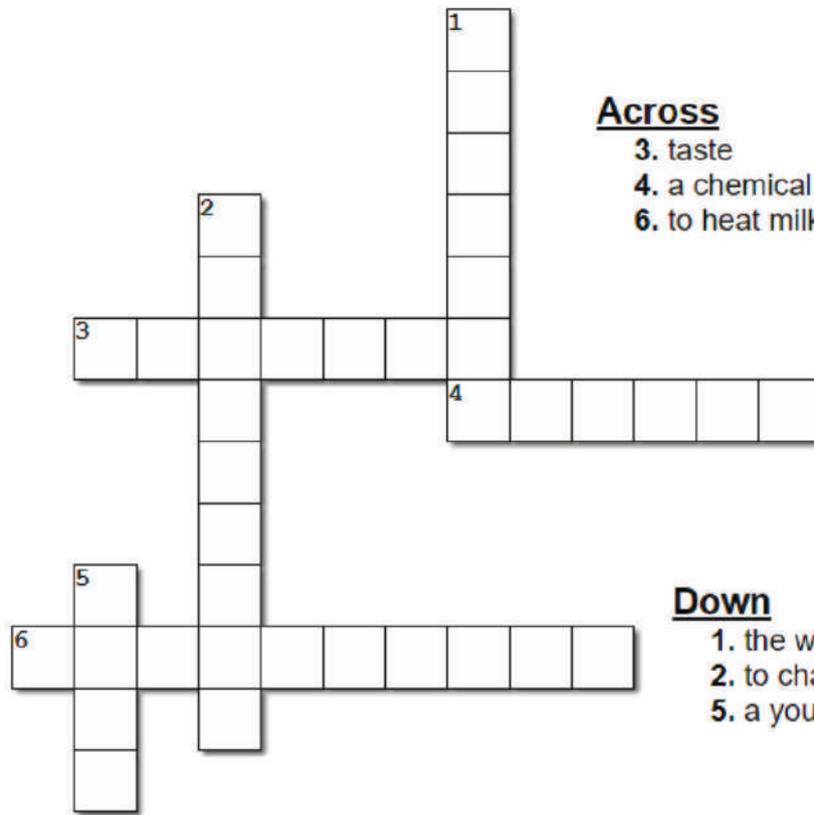
Match the pictures and the paragraphs. Then put the paragraphs in the correct order.

<p>A. The milk is pasteurized to ensure product safety and uniformity. Starter cultures, or good bacteria, are added to start the cheesemaking process. They help determine the ultimate flavor and texture of the cheese. Next, a milk-clotting enzyme called rennet is added to coagulate the milk, forming a custard-like mass.</p>	<p>1. </p>
<p>B. Incoming milk is first tested for quality and purity.</p>	<p>2. </p>
<p>C. Once a cow has a calf, she is ready to provide milk. Cows are milked two to three times a day. Each cow, at each milking, can give up to four gallons of milk. The milk travels right from the cow through a stainless steel pipe into a cooler where it is kept clean and cold. Truck drivers visit area farms and haul their milk back to the cheese plant.</p>	<p>3. </p>
<p>D. The cheese is heated and stretched. It is shaped into blocks, shredded or diced.</p>	<p>4. </p>
<p>E. Cheesemakers begin the process of draining the liquid (whey) from the milk solids (curds). They cook and stir the curds and whey until the desired temperature and firmness of the curd is achieved. The whey is then drained off, leaving a tightly formed curd. The curd is then pressed into blocks.</p>	<p>5. </p>
<p>F. The cheese is packaged and sold to retail and foodservice markets. Foodies, chefs, and families can enjoy cheeses for everyday use and for entertaining.</p>	<p>6. </p>

Adapted from <https://www.burnettdairy.com/about-us/cheese-making-process>

Activity 5

Fill in the crossword with words from task 4.



Across

- 3. taste
- 4. a chemical substance
- 6. to heat milk to make it clean

Down

- 1. the way something feels when touched
- 2. to change from liquid to a more solid state
- 5. a young cow

Activity 6

Watch the [video](#) about a cheese bank in Italy and answer the questions.



1. Why might a cheese producer need a loan?
2. Who is Mauro?
3. What is collateral?
4. Who is Fausto?
5. What makes Parmigiano Reggiano different from other cheeses?
6. Why is this cheese a good investment for the bank?
7. Where does the bank store the cheese?
8. Who is Roberto?
9. Why is it important to take good care of the cheese?

Activity 7

Prepare a presentation on your favourite type of cheese. Make sure to cover the following points:

1. History
2. How it's produced
3. Flavour, texture and type
4. Use
5. Interesting facts

