

Everybody loves cheese (teacher's notes)

1. Warm-up (Activity 1) 3 mins

Aims: to break the ice and foster a safe environment for learning.

Procedure: Introduce the topic. Ask students to discuss the questions in pairs.

2. Famous cheeses (Activity 2) 4 mins

Aims: to activate students' schemata and raise interest in the topic.

Procedure: Students match the names of cheeses and the pictures.

Answers:

1. Brie
2. Parmesan
3. Feta
4. Emmental
5. Mozzarella
6. Cottage cheese

3. Facts about cheeses (Activity 3) 10 mins

Aim: to provide students with reading for gist practice.

Procedure: Students match the headings with the paragraphs.

Answers:

1. Mozzarella
2. Brie
3. Parmesan (Parmigiano Reggiano)
4. Feta
5. Emmental
6. Cottage cheese

4. How cheese is made (Activity 4) 10 mins

Aim: to provide students with reading for detail practice.

Procedure: Students match the pictures and the paragraphs. Then put the paragraphs in the correct order.

Answers:

- | | |
|--------|--------|
| 1. - E | 4. - C |
| 2. - F | 5. - A |
| 3. - B | 6. - D |

5. Vocabulary work (Activity 5) 8 mins

Aim: to provide students with vocabulary practice.

Procedure: Students fill in the crossword with words from the text.

Keys:

Across

3. taste (**flavour**)
4. a chemical substance (**enzyme**)
6. to heat milk to make it clean (**pasteurize**)

Down

1. the way something feels when touched (**texture**)
2. to change from liquid to a more solid state (**coagulate**)
5. a young cow (**calf**)

6. The Bank that Transacts in Cheese (Activity 6) 10 mins

Aim: to provide students with listening practice.

Procedure: students watch the video about a cheese bank in Italy and answer the questions.

https://www.youtube.com/watch?v=XzBPdU_iVcl

Transcript

Let's say you're a cheese producer and you need a loan because you want to buy a tractor or food for your cows or clearly just about anything. There's a bank in Italy that will take your cheese and give you cash. This is the story of three men and millions of dollars worth of cheese. Meet Mauro. He's a cheese producer in the emiliano region of Italy he produces parmigiano-reggiano so-called king of cheese. 20,000 wheels - that's a lot of cheese. When Mauro or another cheese producer in this part of Italy needs a loan they go to Credit Emiliano, a big Italian bank. And like any bank, Credit Emiliano needs collateral. And to do that, Mauro talks to Fausto. He works for Credito Emiliano. Parmigiano Reggiano is a special kind of cheese because it needs to be aged for 18 to 36 months. A wheel can be worth thousands of dollars making it a safe long-term investment for the bank. To be clear, the bank doesn't store the valuable cheese in its vaults next to gold bars and stacks of cash. They have a special cheese warehouse down the road filled with thousands and thousands of wheels of cheese. That's where Roberto comes in. He is the general director of the Tagliate General Warehouses. That's where Credito Emiliano stores their cheese. Roberto and his team take care of more than 300,000 wheels of cheese. That's currently worth more than 160 million euros. Without proper care, cheese could lose its value. Well Roberto, sounds to me like the cow, the bank and the cheese are in good hands.

Answers:**1. Why might a cheese producer need a loan?**

To buy a tractor or food for their cows.

2. Who is Mauro?

He's a cheese producer in the Emiliano region of Italy who produces Parmigiano Reggiano cheese.

3. What is collateral?

Collateral is property or other assets that a lender accepts as security for a loan.

4. Who is Fausto?

Banker at the Credito Emiliano bank.

5. What makes Parmigiano Reggiano different from other cheeses?

It needs to be aged for 18 to 36 months.

6. Why is this cheese a good investment for the bank?

A wheel can be worth thousands of dollars.

7. Where does the bank store the cheese?

They have a special cheese warehouse down the road filled with thousands and thousands of wheels of cheese.

8. Who is Roberto?

He is the general director of the Tagliate General Warehouses. That's where Credito Emiliano stores their cheese. Roberto and his team take care of more than 300, 000 wheels of cheese.

9. Why is it important to take good care of the cheese?

Without proper care, cheese could lose its value.

7. Presentation (Activity 7) 10+ mins

Aim: to provide students with free speaking practice.

Procedure: Students prepare a presentation on their favourite type of cheese.

8. Sum up 3-5 mins

Summarise the lesson and tell students what results they have achieved (Now you can ... After our reading and speaking lesson you will be able to....). Ask them if they have any questions. Conduct delayed error correction if needed.