

Activity 19



HOW WE MAKE CHEESE

STUDY QUESTION:

What is your favourite cheese and where is it made?

THE ACTIVITY:

In this activity children visit a dairy or cheese company or interview a guest from one.

NOTE:

If a dairy is not accessible, do this activity in relation to a different farm animal, e.g. How we make wool or honey; how eggs are marketed.

SUBJECT AREA:

Science

CURRICULUM CONCEPTS:

LANGUAGE ARTS

Communicate orally: conversations, interviews.

Use appropriate forms of written language: questions, letters, simple charts.

SCIENCE

Order and time: observe changes that occur in a regular pattern.

AGRICULTURE CONCEPTS: Food processing: dairying.

PURPOSE

To introduce children to the method used to make cheese.

To give children the opportunity to further develop their language skills while they are learning about cheese.

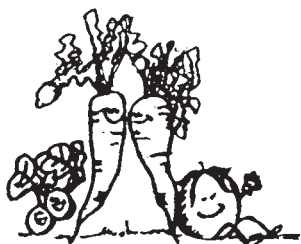
MATERIALS REQUIRED:

Fact sheet on cheese making. Supplied in this activity.

Pictures on dairying. Supplied in this activity.

TIME REQUIRED:

3 to 4 class periods.



PROCEDURE

Part One

Introduction

Discuss with students the various ways that they encounter milk and milk products. Have the children help write a letter to arrange a visit to a cheese factory, dairy or dairy farm. Alternatively, invite a representative to visit your class to talk about the processing of milk.

Part Two

Viewing

In preparation for the visit, study the pictures of dairying and list some of the questions the children want to ask about the way cows are milked by machine, how the milk gets from the farm to a dairy, or how certain dairy products such as cheese are made.

Writing Questions

Part Three

Interviewing

Conduct the visit. Have the children ask their questions about the Industry. If possible, obtain samples for follow-up class. Have students write short news columns based on their interview notes. Compile the columns into a class cheese journal.

Follow-up

NOTE:

You can also make a list of the topics and give two children one topic to write on as journalists for the paper.

Part Four

Conclusion

If cheese samples have been obtained, have a testing party where children can compare flavors and choose their favorite cheese. Review the visit, emphasizing that mechanization allows a farmer to specialize in dairying and to work with a larger herd than he could otherwise.

FOR DISCUSSION

What are the basic ingredients in cheese?

How do the different kinds of cheeses get made?

How must we store cheese?

Does cheese give us more calcium than milk? Why?

How has mechanization and specialization changed dairying and cheese making?

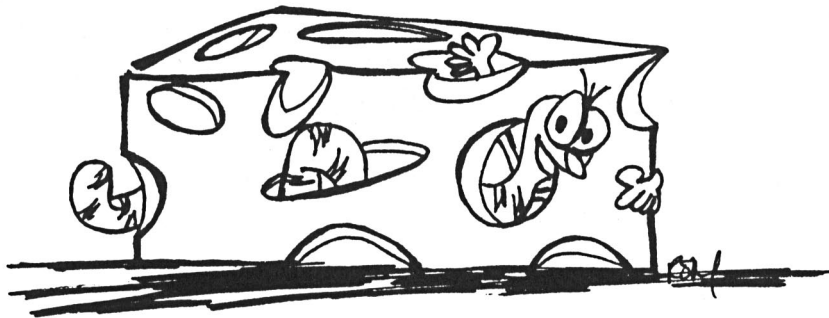
EVALUATION STRATEGIES

Have children rate the cheese samples and say which is their favorite.

Use the cheese journal column as a method of evaluation.

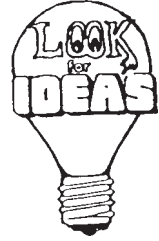
RELATED ACTIVITIES

1. Have the children explore their impressions and learnings in their journals. On the basis of these reflections, have them collaborate on a thank-you letter to mail.
2. Make a flow chart depicting the processing of milk into cheese.
3. Have a listing competition: How many dairy products can you list in a minute? Have the children group the items and prepare posters to advertise selected dairy products and their health values. Post them in the school for a week.



TEACHER RESOURCE

Cheese Making

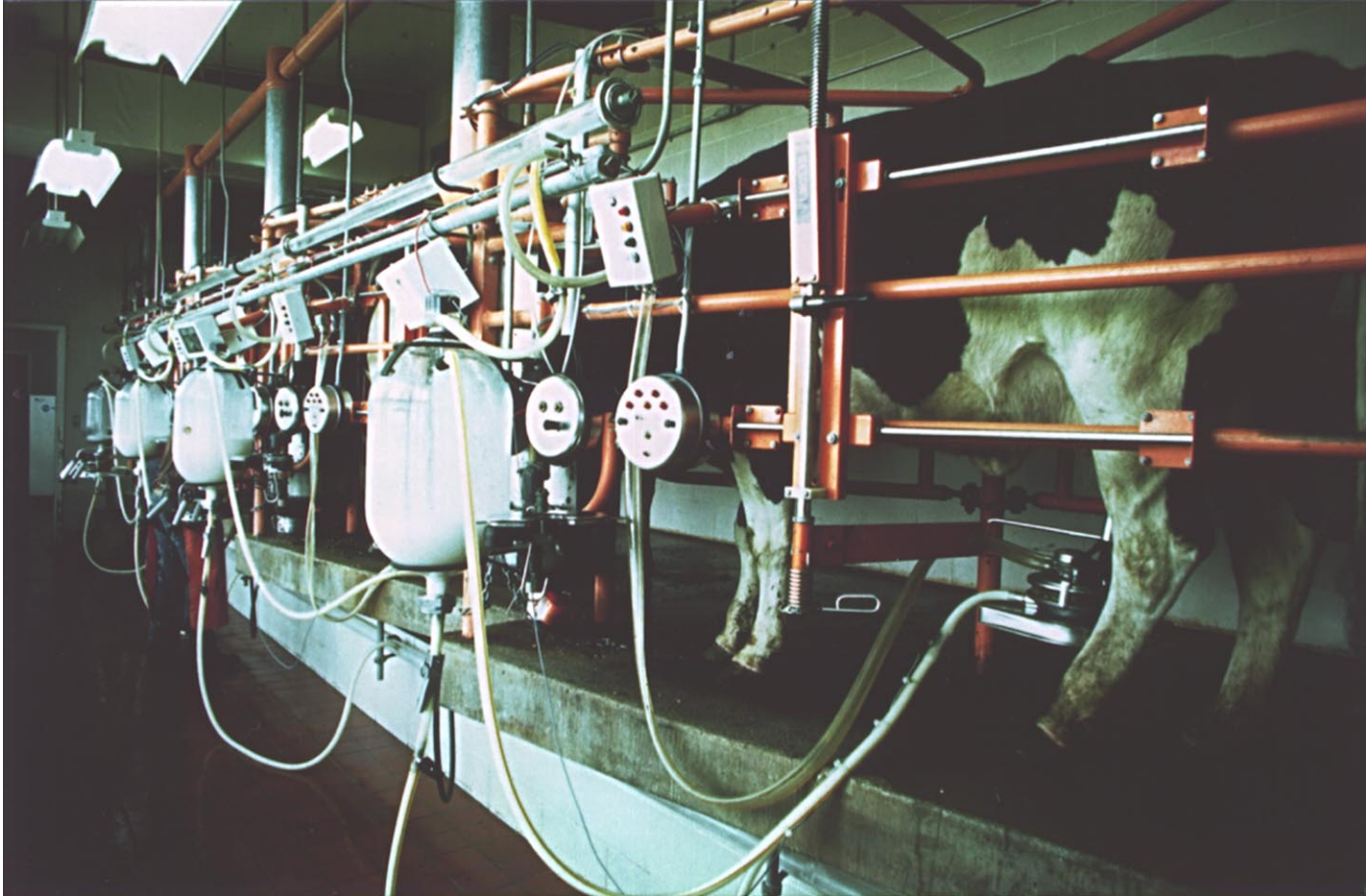


When milk is cooked together with rennet, it coagulates. Whey is expelled leaving “curds” and “whey”. Here the curds are being piled, allowing whey to escape.

The piled curd is allowed to mat. It is cut into loaflike portions and turned every so often. The curd becomes smooth and silky. This chemical process is called “cheddaring” after the village of Cheddar, England, where cheese-making was going on as early as the 1700’s.



Cheese making began in Canada in 1864, when a cheese factory opened near Ingersoll, Ontario. Since then over 1500 factories have sprung up across Canada. Alberta cheese factories make over 20 kinds of cheeses.



Dairy cattle are milked in a modern milking parlour. The milk goes directly from the cows through the pipeline to the storage tank in an adjoining room. Some of the milk is shipped to a cheese factory.

