

Study Guide

Dairy Foods

Directions: Read chapter 32, and answer the following questions. Later, you can use this study guide to review.

1. Name four nutrients found in dairy foods.

2. Describe pasteurization. What is its purpose?

3. Why is milk homogenized?

4. Name eight different kinds of milk.

5. Describe how buttermilk is made.

6. List the five types of cream and their levels of milk fat.

7. Describe the flavor of grade AA butter.

8. Why is whipped butter not recommended for baking?

9. What is yogurt?

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Chapter 32 Study Guide (continued)

10. What is cheese?

11. What is fresh cheese? Name four types.

12. Describe the process that creates ripened cheese. List four groups of ripened cheese.

13. Name three dairy substitutes.

14. Why should milk be stored away from light?

15. How do you keep milk from curdling when adding it to a hot liquid?

16. Describe scalded milk.

17. What are some problems that can arise when cooking with cheese? How can you avoid such problems?

18. Explain the difference between good mold and bad mold.

Activity 2

Dairy Foods

Cheese Plate

Directions: Sandy is giving a dinner party and wants to include a cheese plate for dessert. Help her out by selecting cheeses. Use the information about ripened cheeses in the *Ripened Cheeses* chart in the textbook to help you select a variety of cheeses for her cheese plate. Choose at least one from each category: firm, semisoft, soft, and blue-veined. For an interesting plate, choose six cheeses and on the lines below write the name of each cheese and why you selected it. At the bottom of the page, draw how you would arrange the cheeses on the plate.

Cheese #1: _____

Cheese #2: _____

Cheese #3: _____

Cheese #4: _____

Cheese #5: _____

Cheese #6: _____

