

Machines and Equipment in Cheesemaking

Name _____

Using the Wisconsin Milk Marketing Board's website lesson on cheesemaking (http://www.eatwisconsincheese.com/wisconsin/how_cheese_is_made.aspx), answer the following questions.

Steps in Cheesemaking:

Place a number in the blank indicating which step (1-8) it is in the cheesemaking process.

___	Standardization	___	Stirring, heating and draining
___	Milk intake	___	Curd transformation
___	Pressing	___	Curing
___	Cutting	___	Starter culture and coagulant

List five pieces of equipment or machinery that are used during the eight steps of cheesemaking:

- 1.
- 2.
- 3.
- 4.
- 5.

What did you notice about the color of clothes the cheesemakers were wearing? What color were they?

In order to produce quality milk used in Step 1 (Milk Intake), the milk has to move from the farm to the processing plant. Tell me how you think the milk is transported? What about the temperature of the milk (i.e. warm vs. cold)? What equipment, trucks or machines are needed?