



Skill-a-Thon

Dairy

What's that Cheese?

Supplies Needed

Toothpicks, plates, trash can, score cards and information cards. Purchase some or all of the different cheese types listed on the identification cards. Cut into small chunks for sampling.

Situation

Your foods project leader has prepared an activity to help you learn the differences in a number of types of cheeses.

Task

Identify the cheeses by the texture, taste, appearance and smell of each cheese.

Directions

You will identify the various cheeses by examining and then eating a sample of each cheese.

Use a toothpick to select a cube of cheese. Once you have looked at the texture, the color and have experienced the smell of the cheese, eat your sample. Determine which kind of cheese you ate. Record your answer on the scorecard.

Note: The identification cards may help provide some hints and fun facts to share.



What's that Cheese? Scorecard

- | | |
|-----------|--------------------|
| 1. _____ | A. American |
| 2. _____ | B. Blue |
| 3. _____ | C. Brick |
| 4. _____ | D. Brie |
| 5. _____ | E. Cheddar (mild) |
| 6. _____ | F. Cheddar (sharp) |
| 7. _____ | G. Colby |
| 8. _____ | H. Cream |
| 9. _____ | I. Edam/Gouda |
| 10. _____ | J. Muenster |
| 11. _____ | K. Monterey Jack |
| 12. _____ | L. Mozzarella |
| 13. _____ | M. Provolone |
| 14. _____ | N. Swiss |

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<p style="text-align: center;">American</p> <p>Very mild; creamy yellow; processed cheese; marketed primarily in the U.S.; mild; medium-firm consistency; melts easily</p>	<p style="text-align: center;">Blue</p> <p>French; spicy; marbled; blue veined; semi-soft; creamy white; made with different milks; injected with the bacterium, penicillium roqueforti</p>
<p style="text-align: center;">Brick</p> <p>Also known as Bierkase or beer cheese; firm; yellow color; more pungent than Cheddar; originated in Wisconsin in 1877</p>	<p style="text-align: center;">Brie</p> <p>French; soft; creamy; edible crust; hint of tanginess; under-flavoring of mushrooms; the presence of ammonia indicates over ripeness unless pasteurized milk has been used; some made from unpasteurized milk</p>
<p style="text-align: center;">Cheddar (mild)</p> <p>Appetizing, nutty flavor; firm; buttery texture; slightly crumbly; cream to orange-colored; most widely manufactured and consumed cheese worldwide</p>	<p style="text-align: center;">Cheddar (sharp)</p> <p>Rich, nutty flavor becomes increasingly sharp with age; smooth, firm texture becomes more granular and crumbly with age; usually golden; also available white</p>
<p style="text-align: center;">Colby</p> <p>American; softer and creamier than Cheddar; white to medium yellow color; smooth flavor; variety of uses</p>	<p style="text-align: center;">Cream</p> <p>American; mild; buttery; soft; smooth; white; acid curd cheese; very high in fat; highly perishable; never ripened; used for cooking</p>
<p style="text-align: center;">Edam/Gouda</p> <p>Mild; delicate taste; firm; red wax coating; almost completely round; one of Holland's premiere cheeses</p>	<p style="text-align: center;">Muenster</p> <p>Delicate to mild to pungent; hint of saltiness; semi-soft; originally one of the monastery cheeses</p>
<p style="text-align: center;">Monterey Jack</p> <p>American; first made in California in the 1700s by Spanish missionaries; mild; semi-soft; buttery</p>	<p style="text-align: center;">Mozzarella</p> <p>Delicate; mild; pleasant taste; semi-soft; creamy; white; available smoked and fresh; originated in the south of Italy, made only with water buffalo milk</p>
<p style="text-align: center;">Provolone</p> <p>Italian; first made with buffalo milk; becomes more potent with age; salty; usually smoked; hard; crumbly</p>	<p style="text-align: center;">Swiss</p> <p>Sweetish; nutty with large holes; deep ivory to pale yellow; gentle flavor; meltable; easily sliced; used for cooking</p>

