“Dairy Foods”

Cottage cheese _______ A. Enzyme used in cheese making
Yogurt _______ B. A milk protein
Casein _______ C. By-product of cheese making
Rennet _______ D. Made from goats milk
Pasteurization _______ E. Gives the milk a sour taste
Homogenization _______ F. Milk is churned into this
Feta cheese _______ G. Sheep’s milk cheese
Low-fat milk _______ H. Mixture of milk & eggs that has been coagulated
Roquefort _______ I. Cultured milk product
Butter _______ J. Soft cheese made with a surface mold
Blue cheese _______ K. Curds of milk proteins
Lactic acid _______ L. Unpasteurized milk
Raw milk _______ M. Heated to 160º for 30 minutes
Custard _______ N. Milk that is 1-2% butterfat
Whey _______ O. Process of breaking up fat particles

- Milk is one of the most highly regulated products on the market.
- There are 19 major categories that are considered when a milk inspector completes a dairy farm inspection.
- The wash up system has to be maintained so fat and calcium doesn’t build up.

Feeding silage causes off flavor milk T F
Exposing milk to light causes oxidation T F
Buttermilk is formed when making yogurt T F
Ayrshires have the highest butterfat T F
The dairy industry is regulated by the CIA T F
Bulk tanks are made of aluminum T F
Milk was used for food 5,000 years ago T F
Mozzarella is the most consumed cheese T F
UTH milk is mainly used for creamers T F

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