

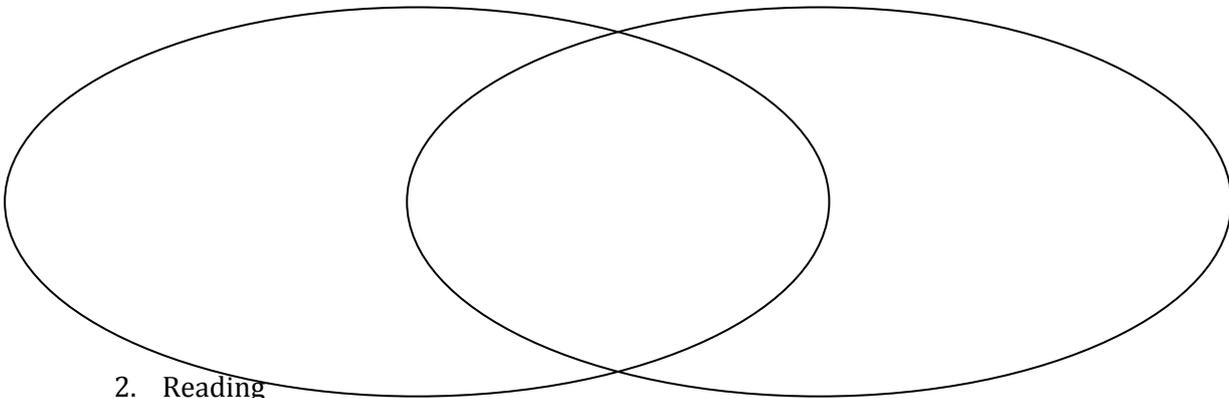


YOGHURT AND BIOTECHNOLOGY

WORKSHEET 3

1. Comparison

Search the Internet and make a list of other fermented milk products (kefir, cheese, sour cream...). Compare (the production of) two different milk products. Draw a Venn diagram to chart similarities and differences. One of the possible websites that can be used: <http://benm.myweb.uga.edu/>.



2. Reading

In pairs, read the following text about cottage cheese.



COTTAGE CHEESE

Cottage cheese is a [cheese curd](#) product with a mild flavor. It is drained, but not pressed so some [whey](#) remains and the individual curds remain loose. The curd is usually washed to remove interesting acidity giving *sweet curd* cheese. It is neither aged nor coloured. Different styles of cottage cheese are made from milk with different fat levels and in small curd or large curd preparations. Cottage cheese that is pressed becomes [hoop cheese](#), [farmer cheese](#), [pot cheese](#) or [queso blanco](#).

Cottage cheese may be eaten straight. It is also eaten with fruit, with fruit puree, on toast, in [green salads](#) or as an ingredient in [recipes](#) like [jello salad](#) and various [desserts](#). It can be used to replace grated cheese or [ricotta](#) cheese in most recipes (such as [lasagna](#)).

The term "cottage cheese" is believed to originate from simple cheese being usually made in cottages from any milk left over after making [butter](#). The term was first used in 1848.

The curd size is the size of the "chunks" in the cottage cheese. The two major types of cottage cheese are small curd, high-acid cheese made without [rennet](#), and popular large curd, low-acid cheese made with rennet. Rennet is an enzyme that speeds curdling and keeps the curd that forms from breaking up. Adding it shortens the cheese making process, resulting in a lower acid and larger curd cheese, and reduces the amount of curd poured off with leftover liquid (the [whey](#)). Sometimes large curd cottage cheese is been called "chunk style".

Cottage cheese is popular among [dieters](#) and some [health food](#) devotees. Cottage cheese is a favorite product among [bodybuilders](#) and weightlifters for its high content of [casein](#) protein while being relatively low in fat.

- Underline all the different kinds of cheese mentioned in the text.
- Using information from the internet describe these products in brief.



- Name the underlined words in the text in different languages.

Speaking: a drama activity



Your school has been asked to help with a yoghurt campaign. In groups, prepare a sketch about how yoghurt can be advertised during lunch breaks. Introduce your ideas or act them out in the class. Use as many languages as you can and try to make yourself understood.

ASSESSMENT

- Knowledge dimension (correct concept use)
- Reasoning dimension (information selection; critical analyse of the text; quality of the conclusions)
- Communicational dimension (presentation and discussion of conclusions).

REFERENCES

Yoghurt By A. Y. Tamime, Richard Kenneth Robinson

http://www.landlearn.net.au/print/making_yoghurt.htm