

CONTENT BASED TEACHING + PLURILINGUAL/CULTURAL AWARENESS CONBAT

YOGURT

Anu Parts & Mare Kallas

MAKING YOGHURT

WORKSHEET 2

1. Promoting yoghurt

Read the advertisements on different yoghurts. Which qualities and characteristics are focused on? Make a list of 10 keywords.

http://www.stonyfield.com/OurProducts/

2. Writing: It's me – the yoghurt



Use your mother tongue word for yoghurt and write about your

- past (when and how were your born?)
- present (how were your produced?). You may also concern marketing, advertising, promoting
- future (what will you be like?)
- 3. Practical work

Read the instructions on <u>http://www.eatyoghurt.com/yoghurtmaking.php</u> .

In pairs:

- a) discuss the steps of making yoghurt and explain the necessity of every step;
- b) add graphic information (symbols, drawings, photoes etc) to make the information more comprehensible .





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Yoghurt is formed by the bacterial fermentation of milk. It can be made from any milk, but cow's milk	
is usually used. Bacteria cause the sugar in the milk to ferment. That produces lactic acid. This then	
reacts with the protein in the milk to form yoghurt.	
Explanation	Graphic information
Boil a liter of milk (this kills any non-yoghurt bacteria in the milk), then allow it to cool to about 45	
degrees. Don't start making the yoghurt before the milk has cooled sufficiently, because the heat will	
kill the good bacteria.	
Explanation	Graphic information
Now add the pot of live yoghurt and stir it. Then pour the mixture into the cups supplied with your	
yoghurt-maker machine or similar glass pots etc. and keep warm according to the method you have	
chosen.	
Explanation	Graphic information
The process of yoghurt making takes 8-10 hours: too short and the yoghurt will be of a less thick	
consistency; too long and the curds and whey start to separate.	
Explanation	Graphic information
The yoghurt will last several days in the fridge. Any flavouring, fruit or sugar can be added at the time	
of serving rather than straight after manufa	cturing it.
of serving rather than straight after manufa	cturing it.

4. Make as many inquiry questions as you can in 3 minutes' time.

- 5. Compare the questions in pairs or groups of 4 and choose the most interesting one. Ask opinion and advice from your teacher.
- 6. Plan the laboratory work according to your question and the instruction.