

# Answer Keys

## Many Milks

### Doodle Bugs

Circle: **Calcium**  
Box: **Rice milk, soy milk**  
Fill-in the blank: **Answers will vary.**

### SCIENTIFIC INQUIRY:

#### Comparing Milk

Whole milk: **Creamy white; thick and creamy; sweet and creamy**  
2% milk: **White; thick; sweet**  
Skim milk: **Pale white or blue white; thin; sweet**  
Soy milk: **Off white or light tan; medium thin; sweet and nutty**

Which milk did you like best? **Answers will vary.**

**Note: Nutrition fact answers will vary depending upon brands.**

Whole milk: **150 calories; 8 grams fat; 30% DV calcium**  
2% milk: **120 Calories; 5 grams fat; 30% DV calcium**  
Skim milk: **80 Calories; 0 grams fat; 30% DV calcium**  
Soy milk: **100 Calories; 2.5 grams fat; 30% DV calcium**

Star: **Skim milk**

List least fat to most: **Skim, soy, 2%, whole**

Did any kind of milk have less than 30% DV of calcium? **Note, some soy milks may not be fortified with 30% DV of calcium.**

If you drink whole, 2% or 1%, can you switch to skim? **Answers will vary.**

## Making Cheese

### Doodle Bugs

Circle: **Pasteurize**  
Box: **Cottage cheese**  
Match the step number to description: **6** to age; **2** form curds; **3** drain the whey;  
**1** pasteurize; **5** to press into chunks; **4** to salt

### SCIENTIFIC INQUIRY:

#### Curds and Whey

Homemade cheese: **Pictures will vary; mild taste, slightly salty and sweet; creamy, soft and chunky.**

What kind of cheese did you make: **Soft cheese**

What two extra steps are used to make other cheeses (like a block of cheddar cheese)?  
**Pressing into chunks and aging.**

# **Answer Keys (continued)**

**WHILE YOU WAIT:**

**Tasty Cheese**

All answers will vary.

**Proficiency Questions (Workbook)**

1. **d**   2. **a**   3. **a**   4. **c**

**Proficiency Questions (Virtual CD)**

1. **d**   2. **a**   3. **c**   4. **d**