Part 1: The Science of Cheesemaking
Answer the following questions as you watch the process of making mozzarella cheese.

1. The cheesemaking process uses science to remove all or most of the ________________ from milk.

2. Why is heating the milk important to the cheesemaking process?

3. What is the purpose of the citric acid and the rennet?

4. Why is the cheese mixture heated in the microwave?
Part 2: The Art and Craft of Cheesemaking
Answer the following questions as you learn about a career as an artisan cheesemaker.

**art**
the expression or application of human creative skill and imagination

**craft**
an activity involving skill in making things by hand

- What tasks of an artisan cheesemaker apply concepts of *art*?

- What tasks of an artisan cheesemaker would be considered a *craft*?

- If you were to create your own recipe for a flavored hand rubbed cheese, what would you create? (see examples below)

Smoked Apple Walnut
Rubbed with Espresso and Lavender
Honey and Seasalt