

# Cheesemaking:

## Science, Art, Craft

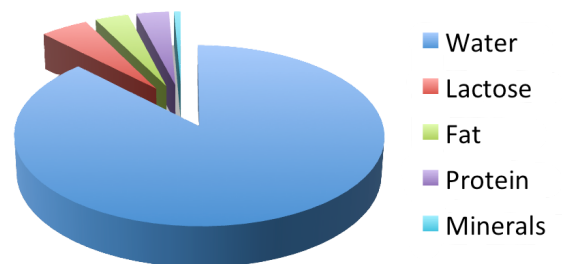
NAME: \_\_\_\_\_

### 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.

Composition of Milk



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

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

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4. Why is the cheese mixture heated in the microwave?

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## 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*?

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

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

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Smoked Apple Walnut



Rubbed with Espresso  
and Lavender



Honey and Seasalt