

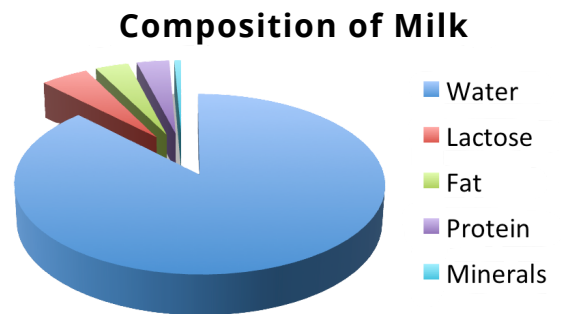
Cheesemaking: *Science, Art, Craft*

NAME: _____

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?

