

# How Cheese is Made

Did you ever wonder how cheese gets from the farm to your refrigerator? These pictures tell the story, but there are some words missing from the captions. See if you can fill in the blanks using the words in the word bank.

## Word Bank

bacteria curds dairy molds rennet salt whey

1.



The \_\_\_\_\_ farmer milks the cows.

2.



Cheesemakers warm the milk and add \_\_\_\_\_ to make it turn sour and thick.

3.



Cheesemakers add \_\_\_\_\_, which makes the mixture separate into bits called **curds** and liquid called **whey**.

4.



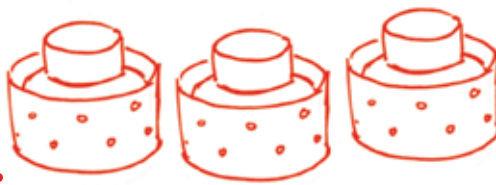
Cheesemakers drain off the \_\_\_\_\_, leaving the \_\_\_\_\_ ready for the next step.

5.

Cheesemakers add \_\_\_\_\_ to add flavor and to act as a preservative so the cheese does not spoil.



6.



The curds are pressed into \_\_\_\_\_ and stored until the cheese is ripe. Then it's off to the supermarket for you to enjoy!



## Attention Parents!



Today your child learned how cheese is made and that there are many kinds of cheeses. In fact, Mini Babybel® cheese comes in seven great varieties. Check out the Mini Babybel® cheese website at [mini-babybel.com/snacks](http://mini-babybel.com/snacks) to get ideas for fun, easy-to-eat snacks that everyone in the family will enjoy.