



## How is cheese made?

Cut out the stages of cheese making below and sort them into the correct order. Glue them onto a new sheet of paper or into a workbook. Draw a picture to help explain each stage.

The curds are cut into blocks and then milled into fine crumbs.

Salt is added to the crumbs.

First the milk is thickened with the starter of some special bacteria.

The whey is removed from the curds.

The curd is pressed into moulds.

The cheese is ripened.

Then rennet is added to the milk so it separates into curds (thick parts) and whey (liquid).