

WeeMan Science Experiments

WHERE DOES CHEESE COME FROM?

Tanille Yow Ulm, MS in Educational Administration

Follow this and additional works at www.heyteacherteacher.org

Part of the **Open Educational Resources** program

This Lesson Plan is brought to you for free and open access by Hey Teacher Teacher and it's ongoing partnerships with fellow educators, creatives and generous support from ongoing grant programs.

The Brilliant Kid is a proud partner and content provider with Hey Teacher Teacher. Download the free app at your app store.





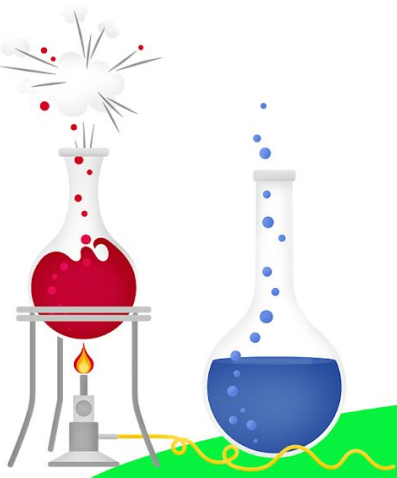
Trying Cheese

You can blindfold the student and have them guess! You can Allow the whole class to try some different types of cheeses and choose and graph their favorite. Maybe start with some of the more common types, such as: cheddar, swiss, colby, pepperjack.

Other types:

1. **Fresh Cheeses:** Banon, Cottage cheese, Cream cheese, Feta, Ricotta .
2. **Soft White Cheese:** Camembert, Brie, Chevre Log, etc...
3. **Semi-Soft:** Edam, Pont L'Eveque, St Nectaire, Tomme de Savoie, Langres, Carre de L'Est, Epoisses, etc..
4. **Hard Cheeses:** Cheddar, Parmigiano, Gruyere, Manchego
5. **Natural Rind:** Chabichou, Crottin de Chavignol, Sancerre
6. **Blue Cheeses:** Stilton, Roquefort, Gorgonzola, Maytag Blue, Cashel Blue, .
7. **Flavored Cheeses:** Cornish Yarg, Gouda with Cumin, Stilton with Apricots, Devon Garland and more.

The list goes on and on!!!!!!!





Say Cheese!!

Materials:

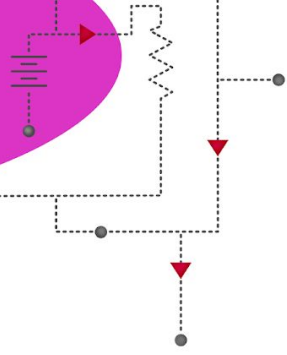
- A empty glass
- Milk - it works best with full fat / Vitamin D
- Vinegar
- Kitchen towel

Directions:

1. Pour a little milk into the glass
2. Add in 3 tablespoons of vinegar
3. Place a piece of paper towel on another glass and slowly pour the mixture through the paper towel. You should be left with a white looking substance in the kitchen towel and the liquid in the other glass.

You just created a cheese curd, but do not eat it. The taste would not be good. Cheese makers don't normally use vinegar to curdle milk. Rennet, which is an enzyme is generally added for the milk to separate into curds and whey.





Cheese Unrefrigerated

Objectives: See how long it takes for different common foods to mold.

- To leave food out to see which one will mold first.
- To see what foods need the least refrigeration.

Materials

- Slice of white bread
- Slice of cheese
- Unpeeled banana
- Milk
- A cabinet in which to place the samples for one week

Directions

Some molds can make you very sick if eaten. The scientific studies are still out about some molds actually being alright to consume. What type of food do you think will mold the quickest when placed in a cabinet? When you think of dairy foods, you think most of these require refrigeration. Many foods need to be refrigerated in order to be edible and stay fresh. The question is, what type of food will go bad or spoil first?





Pollinate the Flowers!

Materials:

- 1 packet of cheese powder or cheese puffs for every student
- paper plate
- Magnifying glass
- pipe cleaner (preferably black or brown)
- die cut paper flowers
- juice box with a straw. Place a die cut flower through the straw.

Directions:

1. Have students wrap the fuzzy stick / pipe cleaner around their finger to try and mimic the structure of an insect's legs or antennae.
2. Pollen will stick to a bee, butterfly, or other insects' fuzzy legs and bodies and carry pollen from flower to flower.
3. Have the students go around with cheese powder on their "legs / antennae" and go drink the "nectar" of the juice box.
4. With the magnifying lens they will see the results of the powder spreading to surfaces, therefore "pollinating" the flowers.