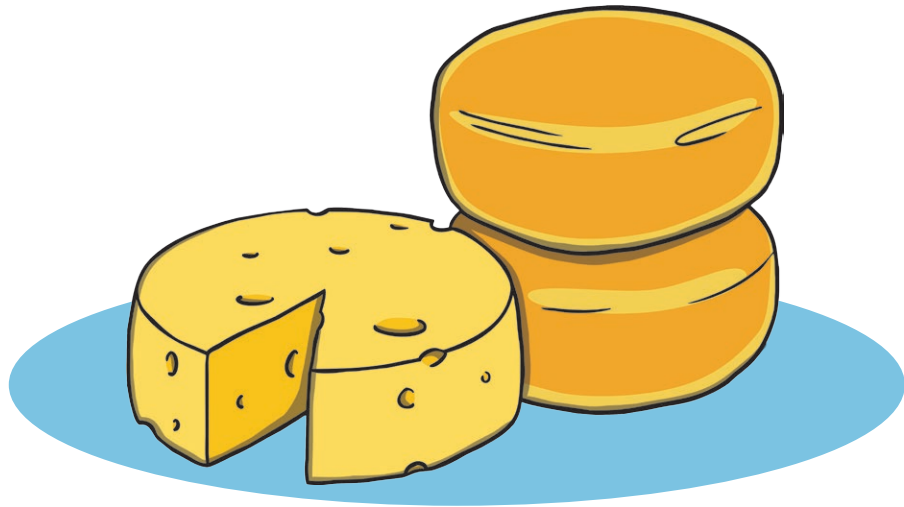


Turning Milk into Cheese

10 Cheese is made using milk. The milk of goats and
20 pigs can be made into cheese but most cheeses that
29 you would buy at your local supermarket are made
32 from cow's milk.

42 At the cheese factory, the milk is warmed in large
51 pots before a substance called rennet is added. This
60 makes the cheese go lumpy and slowly makes it
62 turn solid.

70 After that, other ingredients are added that change
82 the colour and taste of the cheese. It is often left to
92 age before being packaged up to be sold in shops.



Quick Questions



1. What is added to the cheese to make it go solid?



2. Which adjective has the author used to describe the pots that the milk is warmed in?



3. Why are other ingredients added to the cheese?



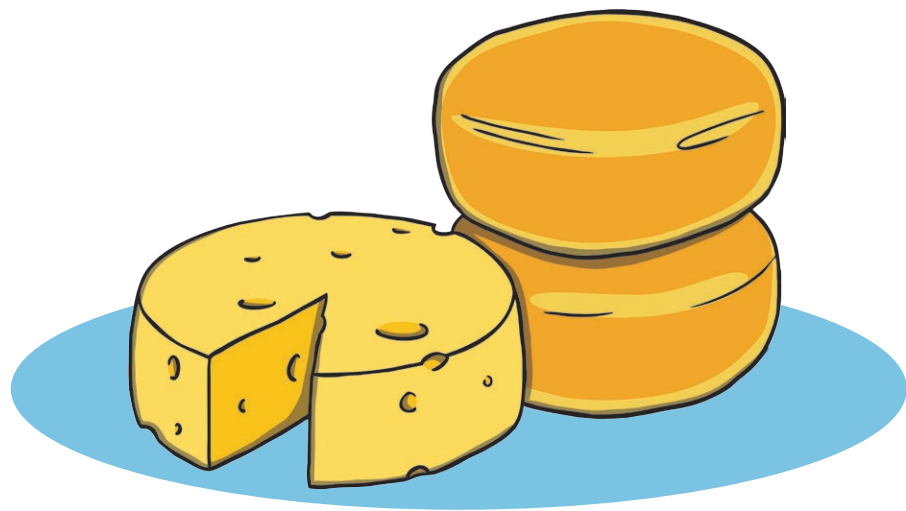
4. Why do supermarkets stock so many different kinds of cheese?

Turning Milk into Cheese

10 Cheese is made using milk. The milk of goats and
20 pigs can be made into cheese but most cheeses that
29 you would buy at your local supermarket are made
32 from cow's milk.

42 At the cheese factory, the milk is warmed in large
51 pots before a substance called rennet is added. This
60 makes the cheese go lumpy and slowly makes it
62 turn solid.

70 After that, other ingredients are added that change
82 the colour and taste of the cheese. It is often left to
92 age before being packaged up to be sold in shops.



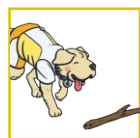
Answers



1. What is added to the cheese to make it go solid?
rennet



2. Which adjective has the author used to describe the pots that the milk is warmed in?
large



3. Why are other ingredients added to the cheese?
To change the cheese's taste and colour.



4. Why do supermarkets stock so many different kinds of cheese?
Accept any sensible inferential statement, e.g. because not everyone likes the same kind of cheese/because different recipes require certain types of cheese.