

The 6 steps of cheese making

Match the step with its right direction by drawing an arrow.

Steps	Directions
1. Acidification	A. Adds for flavor. It also acts as a preservative, so the cheese does not spoil during the long months or years it spends aging and it helps to form a natural rind on the cheese
2. Coagulation	B. Referred to as affinage, this process ages cheese until it reaches optimal ripeness.
3. Curds and Whey	C. The first step to making cheese. During this stage, a starter culture is added to milk that will change lactose (milk sugar) into lactic acid. This changes the acidity level of the milk and begins the process of turning milk from a liquid into a solid.
4. Salting	D. In this stage, each type of cheese takes its familiar form as a solid block or wheel.
5. Shaping	E. The process of transforming the liquid into a semisolid. When making cheese, an enzyme called rennet is added either as a liquid or paste to further encourage the milk to solidify.
6. Ripening	F. As the milk solidifies, it forms curd and whey. The curds are the solid part and whey is the liquid. In this step, the curds are cut using a knife or a tool that resembles a rake.