



Name: _____

Grade: Two ()

Date: _____

Term One

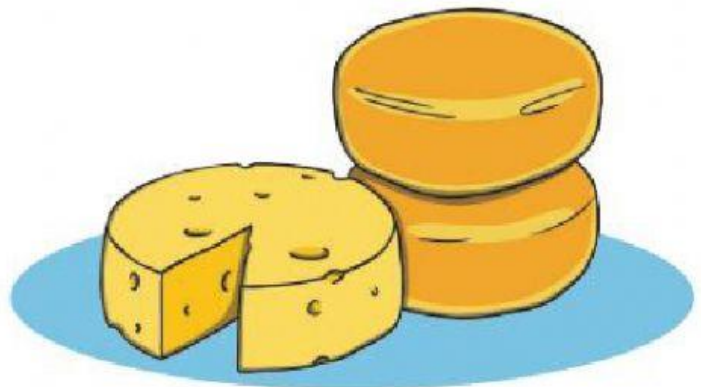
From milk to cheese

Did you know that cheese can be made using milk? The milk of goats or sheep can be made into cheese, but most cheeses that you would buy at the supermarket are made from cow's milk.

At the cheese factory, the milk is heated in large pots to kill any bacteria in it, then they add something called rennet. It makes the liquid cheese slowly turn into solid cheese.

After that, other things are added to change the colour and taste of the cheese. It can take weeks or even months before the cheese is ready. Then it can be sold in shops.

Hundreds of different cheeses are **produced** and eaten all over the world. Each has a special flavour and appearance.





1- This text is about_____ . (___/1)

a-a story about goats and cows.

b-an informational text about goats and cows.

c-an informational text about cheese.

2- How can we make cheese? (___/1)

3- Penguin's milk is used to make cheese. (___/1)

a-true

b-false

4- When making cheese, milk is changed _____. (___/1)

a-from solid to liquid.

b-from liquid to solid.

c-from liquid to gas.

5- Which adjective did the writer use to describe the pots? (___/1)

a-milk

b-large

c-solid



6- 'At the cheese factory, milk is heated'

The word '**heated**' most likely means: (___/1)

a-flow

b-freeze

c-made hot

7- What is added to cheese to make it solid? (___/1)

a-colour

b-taste

c-rennet

8- Why are other things added to cheese? (___/1)

9- Hundreds of different cheeses are **produced** and eaten all over the world. (___/1)

The word '**produced**' most likely means:

a- made

b - heated

c-frozen

10- Are all the cheeses the same? How do you know? (___/1)
