

A BRIE(F) HISTORY OF CHEESE - PAUL KINDSTEDT - TED ED

Before empires and royalty, before pottery and writing, before metal tools and weapons - there was cheese.

Approximately how much cheese is produced annually in the world today?

- A 1 million kg
- B 100 million kg
- C 1 billion kg
- D 22 billion kg

What was (and is) difficult to process for humans?

- A Vitamins
- B Lactose
- C Fats
- D Bacteria

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Cheese-making began in the Fertile Crescent as early as _____.

- A 500 CE
- B 1,000 BCE
- C 8,000 BCE
- D 100,000 BCE

An essential food, cheese in ancient times was also used _____.

- A As an item of trade
- B In religious rites
- C As a military ration for soldiers
- D All of the above

The discovery of rennet _____.

- A Created a new use for animal stomachs
- B Enabled milk to be coagulated in new ways
- C Paved the way for the development of new hard cheese varieties
- D All of the above

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In medieval Europe, many diverse cheeses were perfected in _____.

- A Benedictine monasteries
- B Buddhist monasteries
- C Muslim mosques
- D Druid communities

What is rennet used for in cheese-making?

- A Adding flavor to the cheese
- B Coloring the cheese
- C Coagulating the milk
- D Controlling the aging process

Taken from: A brie(f) history of cheese – Paul Kindstedt

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Read the following passage about the history of cheese in Latin America, and answer the questions that follow:

Cheese has a rich history in Latin America. When Spanish explorers arrived in the region during the 15th and 16th centuries, they brought with them their cheese-making traditions. They introduced domesticated animals like cows, goats, and sheep, which provided a steady supply of milk for cheese production.

Over time, Latin American countries developed their own unique cheese-making techniques and varieties. Each country has its own special cheeses that reflect their cultural heritage and local ingredients. For example, in Mexico, queso fresco, a fresh and crumbly cheese, is commonly enjoyed in many dishes. In Colombia, queso blanco, a mild white cheese, is often used in traditional recipes.

Cheese has become an essential part of Latin American cuisine. It is used in various dishes such as arepas, empanadas, and enchiladas, adding delicious flavors and textures. Some Latin American countries have even gained international recognition for their cheeses. For instance, Argentina is known for its creamy and tangy blue cheese called Roquefort, while Venezuela is famous for its soft and creamy queso de bola.

In recent years, there has been a resurgence of artisanal cheese-making in Latin America. Small-scale producers are using traditional methods and locally sourced ingredients to create high-quality cheeses. This movement celebrates the rich cheese-making heritage of the region and offers unique and flavorful options to cheese lovers.

Questions:

- When did Spanish explorers bring cheese-making traditions to Latin America?
 - In the 20th century
 - In the 1800's
 - In the 15th and 16th centuries
 - In the 1700's
- What animals did the Spanish introduce to provide milk for cheese production?
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- Can you name a type of cheese commonly enjoyed in Mexico?
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- What is queso blanco, and where is it commonly used?
 - A mild white cheese - Colombia
 - A fresh and crumbly cheese - Mexico
 - A soft and creamy cheese - Venezuela
 - A creamy and tangy cheese - Argentina
- What Latinamerican dishes use cheese as an ingredient?
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- Can you think of a country known for its creamy and tangy blue cheese?
 - Venezuela
 - Mexico
 - Chile
 - Argentina