Cheese Tasting



**Lesson Plan Title:**

FACS I Unit 14

**Subject Area:**

**Recommended course(s):**

**Aligned to NASAFACS Standards:**

8.5.7

**Objectives:**

Objective 3 Identify forms of cheese

Objective 4 Identify guidelines for cooking milk and cheese

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| **Materials needed:**  **Different types of Cheese**.  **Hard—**Parmesan and Romano  **Firm---**Cheddar, Gouda, and Provalone  **Semi soft—**Colby Jack, Mozzarella, pepper jack, and blue cheese  **Soft—**Cream Cheese  **Processed—**Velvetta  **Pasturized Processed—**American Slices  Rotel  Green Onions  Dried Beef  Chips  **Recipe for the Red Pepper Crackers and Cheese Ball** | **Resources:**  **Unit 14 from the Oklahoma CIMC FACS I Textbook** |

**Lesson Summary/Outline:**

Day one: Go over the objectives and watch the youtube video on cheese making.

Day two: Assign the 3 labs and have one lab group cut cheese into squares

Day three: Rotel and Cheese Dip lab (Processed Cheese)

And the Red Pepper Crackers Lab

Day four: Cream Cheese Ball Lab (soft cheese)

Day five: Cheese tasting of the (hard, firm and semi soft cheese)

**Motivator/Opening:**

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| **Activities:**  You Tube Video:The Art of Cheesemaking by  [**University of Wisconsin Extension**](https://www.youtube.com/channel/UCLNtxoX1cwQruNoOoDVCc1w)  **Labs:**  **Rotel Cheese Dip and Chips**  **Red Pepper Crackers**  **Cream Cheese Ball** | **Assignments:**  **Unit 14 Vocab and Review Questions**  **Cheese Around the World wordsearch** |

**Evaluation:**

Unit 14 Test

Student evaluation of the Cheese Tasting

**Notes:**

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Make sure Red Pepper Cracker are make a day or two before the Cheese tasting day.