

UNIT - INTRODUCTION TO ANIMAL PRODUCTS

Name _____

Lesson 6: Dairy Products

Date _____

EVALUATION

Circle the letter that corresponds to the best answer.

1. Fluid milk comes from which grade of dairy farm?
 - a. A
 - b. B
 - c. C
 - d. D

2. Which of the following processes breaks down the fat globules of milk into smaller droplets?
 - a. Grading
 - b. Pasteurization
 - c. Homogenization
 - d. Adding vitamins

3. If the taste of milk is similar to the odor of silage, which of the following defects is present?
 - a. Foreign
 - b. Feed
 - c. Flat
 - d. High acid

4. Which variety of cheese has colored mold running throughout and a peppery taste?
 - a. Cream
 - b. American
 - c. Swiss
 - d. Blue

Complete the following short answer question.

5. Why is milk pasteurized?