**Answer Keys**

**Many Milks**

**Doodle Bugs**
- **Circle:** Calcium
- **Box:** Rice milk, soy milk
- **Fill-in the blank:** Answers will vary.

**SCIENTIFIC INQUIRY:**

**Comparing Milk**
- **Whole milk:** Creamy white; thick and creamy; sweet and creamy
- **2% milk:** White; thick; sweet
- **Skim milk:** Pale white or blue white; thin; sweet
- **Soy milk:** Off white or light tan; medium thin; sweet and nutty

Which milk did you like best? **Answers will vary.**

**Note: Nutrition fact answers will vary depending upon brands.**
- **Whole milk:** 150 calories; 8 grams fat; 30% DV calcium
- **2% milk:** 120 Calories; 5 grams fat; 30% DV calcium
- **Skim milk:** 80 Calories; 0 grams fat; 30% DV calcium
- **Soy milk:** 100 Calories; 2.5 grams fat; 30% DV calcium

**Star:** Skim milk

List least fat to most: Skim, soy, 2%, whole

Did any kind of milk have less than 30% DV of calcium? **Note, some soy milks may not be fortified with 30% DV of calcium.**

If you drink whole, 2% or 1%, can you switch to skim? **Answers will vary.**

**Making Cheese**

**Doodle Bugs**
- **Circle:** Pasteurize
- **Box:** Cottage cheese

Match the step number to description: 6 to age; 2 form curds; 3 drain the whey; 1 pasteurize; 5 to press into chunks; 4 to salt

**SCIENTIFIC INQUIRY:**

**Curds and Whey**

Homemade cheese: Pictures will vary; mild taste, slightly salty and sweet; creamy, soft and chunky.

What kind of cheese did you make: **Soft cheese**

What two extra steps are used to make other cheeses (like a block of cheddar cheese)? **Pressing into chunks and aging.**
Answer Keys (continued)

WHILE YOU WAIT:
Tasty Cheese
All answers will vary.

Proficiency Questions (Workbook)
1. d  2. a  3. a  4. c

Proficiency Questions (Virtual CD)
1. d  2. a  3. c  4. d