

NORTH CAROLINA FFA ASSOCIATION  
MILK QUALITY AND PRODUCTS  
CAREER DEVELOPMENT EVENT

Cheese Identification - ANSWER SHEET  
Maximum Points = 100

Name: \_\_\_\_\_

Chapter: \_\_\_\_\_

Participant Number: \_\_\_\_\_

Score = Number Right \_\_\_\_\_ x 10 = \_\_\_\_\_

*Instructions: Identify the ten (10) cheese samples based on taste and visual observations. Write the sample number beside the appropriate cheese type.*

\_\_\_\_\_ Bleu

\_\_\_\_\_ Brick

\_\_\_\_\_ Brie

\_\_\_\_\_ Cheddar

\_\_\_\_\_ Cream

\_\_\_\_\_ Edam

\_\_\_\_\_ Monterey (Jack)

\_\_\_\_\_ Mozzarella

\_\_\_\_\_ Neufchatel

\_\_\_\_\_ Parmesan

\_\_\_\_\_ Processed American

\_\_\_\_\_ Provolone

\_\_\_\_\_ Swiss

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