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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