NORTH CAROLINA FFA ASSOCIATION MILK QUALITY AND PRODUCTS CAREER DEVELOPMENT EVENT

Cheese Identification - ANSWER SHEET Maximum Points = 100

Swiss

Name: _____ Name: ____ Chapter: Chapter: Participant Number: _____ Participant Number: _____ Score = Number Right _____x 10 = _____ Score = Number Right _____x 10 = _____ Instructions: Identify the ten (10) cheese Instructions: Identify the ten (10) cheese samples based on taste and visual samples based on taste and visual observations. Write the sample number observations. Write the sample number beside the appropriate cheese type. beside the appropriate cheese type. ____ Bleu _____Bleu Brick Brick ____Brie ____Brie Cheddar ____Cheddar Cream Cream _____Edam Edam _____Monterey (Jack) _____Monterey (Jack) Mozzarella Mozzarella Neufchatel Neufchatel ____Parmesan ____Parmesan Processed American Processed American Provolone Provolone

____Swiss

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