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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