Name: _____ Date: _____

A Cheese Maker Turns Milk Into Cheese

Circle group

Cheese starts as milk. A cheese maker pours milk in a big pot. She warms it.

She stirs in a helper. The milk turns thick, like pudding. The thick part is curd. The thin part is whey.

She cuts the curd. The whey drips off. She presses the curd in a mold. A mold gives cheese its shape.

Some cheese is ready in days. Some waits many months.

Questions

1. What does cheese start as?

_____

_____

2. What is the thick part called?

_____

_____

3. What gives the cheese its shape?

_____

_____

4. What drips off the curd?

_____

_____

5. Why might some cheese wait many months?

_____

_____

6. How does the milk change after the helper goes in?

_____

_____

Words to know

curd: the thick, soft part of milk
whey: the thin, watery part of milk
mold: a box or cup that gives something its shape
stirs: moves around and around with a spoon
pudding: a soft, sweet treat that you eat with a spoon

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

A Cheese Maker Turns Milk Into Cheese

Triangle group

Cheese starts as milk. A cheese maker pours the milk into a big pot. She warms it slowly.

Then she stirs in a special helper. Soon the milk turns thick, like soft pudding. The thick part is called curd. The thin part is called whey.

She cuts the curd into small bits. The whey drips away. She presses the curd into a mold, a box that gives the cheese its shape.

Some cheese is ready in days. Some sits on a shelf for many months to get strong in taste.

Questions

1. What does cheese start as?

_____

_____

2. What is the thick part of the milk called?

_____

_____

3. What does the cheese maker use to give cheese its shape?

_____

_____

4. What drips away after the curd is cut?

_____

_____

5. Why might a cheese maker leave some cheese on a shelf for many months?

_____

_____

6. How does the milk change after the helper is stirred in?

_____

_____

Words to know

curd: the thick, soft part of milk
whey: the thin, watery part of milk
mold: a box or cup that gives something its shape
stirs: moves around and around with a spoon
pudding: a soft, sweet treat that you eat with a spoon

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

A Cheese Maker Turns Milk Into Cheese

Square group

Every piece of cheese begins as milk. A cheese maker pours the milk into a large pot and warms it slowly over low heat.

Next, she stirs in a special helper. Before long, the milk turns thick, almost like soft pudding. The thick part is called curd, and the thin, watery part is called whey.

She cuts the curd into small bits, and the whey drips away. Then she presses the curd into a mold, which is a box that gives the cheese its shape.

Some kinds of cheese are ready in just a few days. Others sit on a shelf for many months so that their taste can grow strong.

Questions

1. What does every piece of cheese begin as?

_____

_____

2. What is the thick part of the milk called?

_____

_____

3. What gives the cheese its shape?

_____

_____

4. What drips away after the curd is cut?

_____

_____

5. Why might a cheese maker leave some cheese on a shelf for many months?

_____

_____

6. How does the milk change after the special helper is stirred in?

_____

_____

Words to know

curd: the thick, soft part of milk
whey: the thin, watery part of milk
mold: a box or cup that gives something its shape
stirs: moves around and around with a spoon
pudding: a soft, sweet treat that you eat with a spoon

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: A Cheese Maker Turns Milk Into Cheese

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: A Cheese Maker Turns Milk Into Cheese

Easier · 68 words · Flesch-Kincaid grade -0.7

1. Milk.
2. Curd.
3. A mold.
4. The whey.
5. To get stronger in taste.
6. It turns thick, like pudding.

Triangle: A Cheese Maker Turns Milk Into Cheese

This passage · 90 words · Flesch-Kincaid grade 0.8

1. Milk.
2. Curd.
3. A mold.
4. The whey.
5. To let it get stronger in taste.
6. It turns thick, like soft pudding.

Square: A Cheese Maker Turns Milk Into Cheese

Harder · 111 words · Flesch-Kincaid grade 3.4

1. Milk.
2. Curd.
3. A mold.
4. The whey.
5. So that its taste can grow stronger.
6. It turns thick, almost like soft pudding.