Name: _____ Date: _____

# Curds and Whey Are Cheese in the Making

Circle group

Cheese starts as milk. A cheesemaker warms the milk in a big vat. Then she adds something that changes the milk. The milk splits into two parts. One part is soft lumps, like pudding. These are the curds. The other part is a thin, yellow liquid. This is the whey.

She cuts the curds into small bits. She lets the whey drain off. She presses the curds so more whey runs out. The more whey that leaves, the harder the cheese is.

Some cheese is eaten at once. Some cheese sits on shelves for weeks or years. Its taste gets stronger as it sits.

Some farms feed the whey to their pigs.

## Questions

**1. What does cheese start as?**

_____

_____

**2. What two parts does the milk split into?**

_____

_____

**3. What are curds like?**

_____

_____

**4. What does the cheesemaker do with the whey?**

_____

_____

**5. What happens to the taste of cheese as it sits on a shelf?**

_____

_____

**6. Why do some farms feed whey to their pigs?**

_____

_____

## Words to know

curds: the soft lumps that form when milk splits
whey: the thin liquid left after curds form
vat: a very large tub for mixing or heating liquid

## 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: _____

# Curds and Whey Are Cheese in the Making

Triangle group

Cheese starts as plain milk. To make it, a cheesemaker warms the milk in a big vat. Then she adds something that makes the milk change. Soon the milk splits into two parts. One part is soft and solid, a bit like pudding. These lumps are called curds. The other part is a thin, yellowish liquid called whey.

The cheesemaker cuts the curds into small bits. She drains off the whey. Then she presses the curds together so more whey runs out. The more whey that leaves, the harder the cheese will be.

Some cheese is eaten right away. Other cheese is left to age on shelves for weeks or even years. As it ages, its taste gets stronger. Cheese can be soft and creamy, or it can be firm enough to slice.

Whey is not always thrown out. Some farms feed it to their pigs.

## Questions

**1. What does cheese start as?**

_____

_____

**2. What two parts does the milk split into?**

_____

_____

**3. What are curds like?**

_____

_____

**4. What does the cheesemaker do with the whey?**

_____

_____

**5. What happens to the taste of cheese as it ages?**

_____

_____

**6. Why might some farms feed whey to their pigs?**

_____

_____

## Words to know

curds: the soft lumps that form when milk splits
whey: the thin liquid left after curds form
vat: a very large tub for mixing or heating liquid
age: to sit and change slowly over time

## 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: _____

# Curds and Whey Are Cheese in the Making

Square group

Cheese begins as ordinary milk. To make it, a cheesemaker gently warms the milk in a large vat and then adds an ingredient that makes the milk change. Before long, the milk separates into two parts. One part is a soft solid, somewhat like pudding, and its lumps are known as curds. The other part is a thin, yellowish liquid called whey.

Next, the cheesemaker cuts the curds into small pieces and drains away the whey. She then presses the curds together so that even more whey is squeezed out. The more whey that leaves, the harder the finished cheese will be.

Some cheese is eaten right away, while other cheese is left to age on shelves for weeks or even years, and its flavor grows stronger as time passes. Whey is not always thrown out, because some farms feed it to their pigs.

## Questions

**1. What ordinary food does cheese begin as?**

_____

_____

**2. Into which two parts does the milk separate?**

_____

_____

**3. How are the curds described?**

_____

_____

**4. What does the cheesemaker do with the whey after cutting the curds?**

_____

_____

**5. What happens to the flavor of cheese as it ages?**

_____

_____

**6. Why would a farm choose to feed whey to its pigs instead of throwing it out?**

_____

_____

## Words to know

curds: the soft lumps that form when milk splits
whey: the thin liquid left after curds form
vat: a very large tub for mixing or heating liquid
age: to sit and change slowly over time

## 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: Curds and Whey Are Cheese in the Making

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

### Circle: Curds and Whey Are Cheese in the Making

Easier · 112 words · Flesch-Kincaid grade 0.6

1. Milk.
2. Curds and whey.
3. Soft lumps, like pudding.
4. She lets it drain off.
5. It gets stronger.
6. It is still food, so it is not wasted.

### Triangle: Curds and Whey Are Cheese in the Making

This passage · 146 words · Flesch-Kincaid grade 1.9

1. Plain milk.
2. Curds and whey.
3. They are soft and solid, a bit like pudding.
4. She drains it off.
5. It gets stronger.
6. It is still food, so it does not go to waste.

### Square: Curds and Whey Are Cheese in the Making

Harder · 144 words · Flesch-Kincaid grade 5.4

1. Milk.
2. Curds and whey.
3. They are a soft solid, somewhat like pudding.
4. She drains it away.
5. It grows stronger.
6. It is still useful food, so nothing goes to waste.