



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 10

DAIRY PRODUCTS WORKSHEET

This document consists of 3 pages.

1.1 Match the example of cheese in Column A with the type of cheese Column B. Write only the number and letter down. (7)

	EXAMPLE OF CHEESE		TYPE OF CHEESE
1.1.1.	Camembert	A	Blue-veined
1.1.2.	Cheddar	B	Hard cheese
1.1.3.	Gouda	C	Soft / rind-ripened
1.1.4.	Cheese spread	D	Processed cheese
1.1.5.	Roquefort	E	Hard-grating cheese
1.1.6.	Parmesan	F	Fresh cheese
1.1.7.	Cottage cheese	G	Semi-soft cheese

1.2 Identify the name nutrient found in dairy products, and state its function. (1)

1.3 Differentiate between low-fat and skimmed milk. (2)

1.4 Study the picture below answer the questions that follow:



(a) Explain how the milk in the picture above was pasteurized. (3)

(b) State where this milk should be stored. (1)

(c) Mention TWO effects that heat has on milk. (2)

1.5 Explain the treatment that UHT milk goes through. (3)

1.6 Study the picture below and answer the questions that follow:



- (a) Explain the process that this product went through. (1)
- (b) State how you would rehydrate this product. (1)

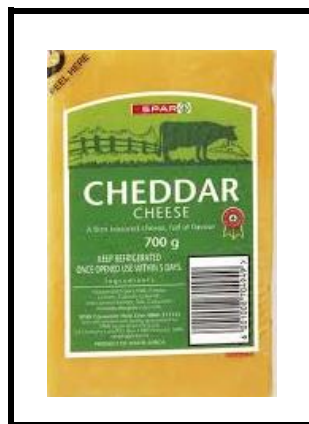
1.7 Identify the dairy product that has undergone the following treatment:

- (a) A large percentage of the water content of pasteurized milk is evaporated before canning. (1)
- (b) Removing 60% water and adding 40% sugar. (1)

1.8

- (a) Discuss THREE guidelines to follow when whipping cream. (3)
- (b) Mention what happens when cream is over-whipped. (1)

1.9 Study the picture below and answer the questions that follow:



- (a) Give a detailed explanation of how this type of cheese is made. (4)
- (b) How much milk would you need to make 2kg of this cheese? (1)
- (c) List THREE guidelines to follow when cooking this type of cheese. (3)
- (d) Why should cheese be served at room temperature? (1)

1.1.10 List TWO methods in which lumps can be prevented when thickening milk products. (2)

TOTAL MARKS: 40