

---

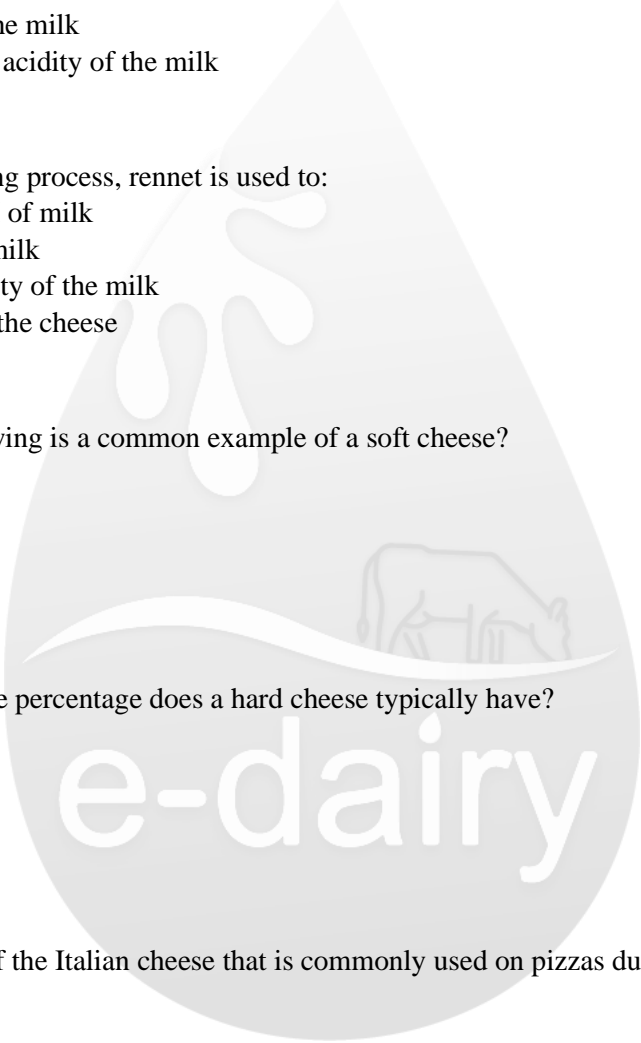
# CHEESE

---

*e-dairy*



e-dairy

- 1) What is the definition of "uncured" or "unripened" cheese?
    - a) Cheese that is aged for a long time
    - b) Cheese that is ready for consumption shortly after manufacture
    - c) Cheese that has undergone fermentation
    - d) Cheese made from cream
  
  - 2) What is the main purpose of "thermisation" of cheese milk?
    - a) To reduce the bacterial count before storage
    - b) To enhance the flavour of cheese
    - c) To pasteurize the milk
    - d) To increase the acidity of the milk
  
  - 3) In the cheese-making process, rennet is used to:
    - a) Increase the pH of milk
    - b) Coagulate the milk
    - c) Lower the acidity of the milk
    - d) Add flavour to the cheese
  
  - 4) Which of the following is a common example of a soft cheese?
    - a) Parmesan
    - b) Gouda
    - c) Brie
    - d) Cheddar
  
  - 5) How much moisture percentage does a hard cheese typically have?
    - a) 45-55%
    - b) 35-40%
    - c) 30-40%
    - d) 60-70%
  
  - 6) What is the name of the Italian cheese that is commonly used on pizzas due to its stretchability?
    - a) Gouda
    - b) Brie
    - c) Mozzarella
    - d) Feta
  
  - 7) Which of the following types of milk is most commonly used in the production of cheese?
    - a) Goat's milk
    - b) Cow's milk
    - c) Sheep's milk
    - d) Buffalo's milk
- 

- 8) What is the primary function of salt in cheese making?
- To enhance the colour of the cheese
  - To help the cheese ripen
  - To improve the flavour and preserve the cheese
  - To reduce moisture content
- 9) Which of the following cheeses is known for being aged with a mold coating?
- Brie
  - Roquefort
  - Cottage cheese
  - Ricotta
- 10) What is the effect of high moisture content on cheese texture?
- It makes the cheese firmer
  - It makes the cheese soft and creamy
  - It makes the cheese harder
  - It reduces the flavour
- 11) What type of bacteria is primarily used in the fermentation process for cheese?
- Lactobacillus
  - Escherichia coli
  - Streptococcus
  - Bacillus subtilis
- 12) Which of the following types of cheese is known for its blue veins and strong flavour?
- Gouda
  - Camembert
  - Roquefort
  - Havarti
- 13) The process of "washing the curd" is used in the production of which type of cheese?
- Cream cheese
  - Hard cheese
  - Semi-soft cheese
  - Blue cheese
- 14) What is the effect of high-fat content on cheese texture?
- It makes the cheese crumbly
  - It makes the cheese smoother and creamier
  - It makes the cheese drier
  - It makes the cheese more acidic

- 15) Which of the following is a characteristic of processed cheese?
- It is made using raw milk
  - It is a blend of natural cheeses and emulsifiers
  - It is always aged for over a year
  - It is never packaged in slices
- 16) What is "cheddarization" in cheese making?
- The process of fermenting cheese at high temperatures
  - The process of stirring the curd to increase moisture content
  - The process of pressing curds to form a dense texture
  - The process of aging cheddar cheese
- 17) Which of the following cheeses is known for its nutty flavour and holes?
- Brie
  - Swiss
  - Gouda
  - Roquefort
- 18) Which of the following cheeses is often used in cooking due to its melting properties?
- Brie
  - Mozzarella
  - Roquefort
  - Feta
- 19) What is the effect of adding calcium chloride to milk in cheesemaking?
- It improves curd formation
  - It reduces the cheese's fat content
  - It increases the acidity of the milk
  - It makes the cheese saltier
- 20) What is a common method of storing hard cheese?
- Freezing
  - Vacuum-sealing
  - Storing in a wet solution
  - Keeping at room temperature
- 21) Which of the following cheeses is produced using sheep's milk?
- Feta
  - Gouda
  - Mozzarella
  - Parmesan

- 22) What type of cheese is used for making cheese sauces due to its smooth texture when melted?
- Parmesan
  - Gruyère
  - Feta
  - Ricotta
- 23) What type of cheese is made from goat's milk?
- Cheddar
  - Camembert
  - Chèvre
  - Ricotta
- 24) What is the main purpose of bactofugation in milk processing?
- To separate fat from milk
  - To reduce the number of bacteria and spores in milk
  - To improve milk flavor
  - To increase milk fat content
- 25) Which of the following temperatures is typically used for bactofugation?
- 40 – 45°C
  - 50 – 55°C
  - 55 – 65°C
  - 70 – 75°C
- 26) In which of the following configurations is bactofugate sterilized after discharge?
- One-phase Bactofuge with continuous discharge
  - Two-phase Bactofuge with continuous discharge
  - One-phase Bactofuge with intermittent discharge
  - Double bactofugation
- 27) Which colouring agent is commonly used to correct seasonal variations in cheese colour?
- Chlorophyll
  - Carotene
  - Beta-carotene
  - Orleana
- 28) What is the primary enzyme in rennet responsible for coagulating milk?
- Protease
  - Chymosin
  - Amylase
  - Lactase

- 29) What is the primary challenge with plant-based coagulants used in cheese-making?
- They are difficult to store
  - They are not cost-effective
  - They have no coagulating ability
  - They often produce a bitter taste
- 30) What is the desired size range for curd grains in cheese production?
- 1 – 5 mm
  - 3 – 15 mm
  - 10 – 20 mm
  - 20 – 30 mm
- 31) What is the effect of homogenising milk before cheese-making?
- It increases curd texture
  - It decreases water-binding ability
  - It increases the difficulty of making hard cheeses
  - It enhances milk flavour
- 32) Which bacterium survives scalding temperatures in cheese production, contributing to the characteristic flavour of Emmenthal?
- Lactobacillus*
  - Propionibacterium freudenreichii ssp. Shermanii*
  - Streptococcus thermophilus*
  - Bacillus subtilis*
- 33) How much liquid rennet is typically added per 100 kg of milk in cheesemaking?
- 10 ml
  - 20 ml
  - 30 ml
  - 50 ml
- 34) What is the desired final acidity range of the curd in cheesemaking?
- pH 6.5 – 7.0
  - pH 5.0 – 5.5
  - pH 4.0 – 4.7
  - pH 3.5 – 4.0

- 35) Which of the following is a typical heating temperature range for scalding during cheesemaking?
- 45 – 50°C
  - 50 – 56°C
  - 60 – 65°C
  - 40 – 45°C
- 36) At what acidity level is the whey drained off during Cheddar cheese production?
- 0.5 – 0.6%
  - 0.7 – 0.8%
  - 0.2 – 0.22%
  - 0.75 – 0.85%
- 37) What type of machine is used for mechanized cheddaring?
- Alfomatic
  - CheddarMaster
  - WheyScoop
  - BlockFormer
- 38) What does the Alfomatic cheddaring machine use to move curd during the process?
- Vacuum suction
  - Air pressure
  - Conveyor belts with adjustable speeds
  - Manual labor
- 39) What is a key feature of the Alfomatic machine in large-scale production?
- It only uses one conveyor
  - It is made of plastic materials
  - It has four conveyors for uniform curd distribution
  - It only works for small batches
- 40) What is the function of the first conveyor in the Alfomatic cheddaring system?
- To cool the curd
  - To stir the curd and drain whey
  - To add salt
  - To pack the cheese
- 41) What is the main characteristic of Pasta Filata cheese?
- It is made using fermented curd
  - It has a stringy, elastic texture
  - It has a firm texture and no holes
  - It is typically cooked at low temperatures

- 42) What is the ideal temperature range for cooking and stretching Pasta Filata cheese?
- 40 – 45°C
  - 55 – 60°C
  - 65 – 70°C
  - 82 – 85°C
- 43) Which material should be used for heat exchangers in brine systems due to its non-corrosive properties?
- Stainless steel
  - Titanium
  - Aluminium
  - Copper
- 44) Which of the following chemicals is commonly used to control microbiological activity in brine?
- Sodium chloride
  - Sodium hypochlorite
  - Potassium nitrate
  - Calcium carbonate
- 45) Which bacteria are important in the fermentation of lactose in cheeses like Emmenthal?
- Butyric acid bacteria
  - Lactic acid bacteria
  - Propionic acid bacteria
  - E. coli
- 46) What happens during the ripening of smear-treated cheeses like Tilsiter?
- Ammonia is produced from protein decomposition
  - Fat content increases
  - Lactic acid is neutralized
  - Lactose fermentation halts
- 47) What does the term "green cheese room" refer to in cheese storage?
- A room where cheese is pasteurized
  - A room where cheese is initially stored at low temperatures
  - A room where cheese is sealed in plastic
  - A room used for final packaging



- 48) Which type of cheese requires low temperatures (4-8°C) and RH lower than 80% during ripening?
- Limburger
  - Cheddar
  - Feta
  - Emmenthal
- 49) What type of mold is used in blue cheese production?
- Penicillium camemberti*
  - Penicillium roqueforti*
  - Penicillium candidum*
  - Aspergillus niger*
- 50) Which type of cheese is typically characterized as semi-soft?
- Gouda
  - Tilsiter
  - Brie
  - Cottage
- 51) Which equipment is used for fragment turning in blue cheese?
- Piercing machine
  - Pivoted rods
  - Washing machine
  - Conveyor press
- 52) Which cheese is not stored in brine?
- Gouda
  - Tilsiter
  - Camembert
  - Mozzarella
- 53) What is the primary characteristic of Quarg?
- It is a ripened cheese
  - It is consumed unripened
  - It is always made with fruit
  - It has a dry matter of 30%
- 54) What bacteria are typically used in Quarg production?
- Streptococcus thermophilus*
  - Lactobacillus bulgaricus*
  - Streptococcus lactis/cremoris*
  - Lactococcus lactis*

55) Which product is included under processed cheese varieties?

- a) Paneer
- b) Smoked cheese
- c) Feta cheese
- d) Ricotta



**Answer Key**

Question	Answer
1.	b
2.	a
3.	b
4.	c
5.	c
6.	c
7.	b
8.	c
9.	b
10.	b
11.	a
12.	c
13.	c
14.	b
15.	b
16.	c
17.	b
18.	b

19.	a
20.	b
21.	a
22.	b
23.	c
24.	b
25.	c
26.	c
27.	b
28.	b
29.	d
30.	b
31.	c
32.	b
33.	c
34.	c
35.	b
36.	c
37.	a

38.	c
39.	c
40.	b
41.	b
42.	d
43.	b
44.	b
45.	c
46.	a
47.	b
48.	b
49.	b
50.	c
51.	b
52.	c
53.	b
54.	c
55.	b

**Bonus Tips**

1. Thermisation is moderate heat treatment at 65°C for 15 s which is often given to cheese milk.
2. To prevent “blowing” certain chemicals like sodium nitrate (NaNO<sub>3</sub>) have been added in cheese milk, but at production of Emmenthal cheese, hydrogen peroxide (H<sub>2</sub>O<sub>2</sub>) is also used.
3. 5 – 20 grams of calcium chloride per 100 kg of milk is normally enough to achieve a constant coagulation time and result in sufficient firmness of the coagulum.