

Name \_\_\_\_\_

Date \_\_\_\_\_

**Directions:** As a part of active listening during the film, answer the following questions as completely as possible. Each question is worth 5 points each.

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1. A lower PH in cheese gives it what kind of flavor?
2. Who are the first concretely known makers of cheese?
3. What percent of cheese's non water weight is fat?
4. Ancient cheese was dominantly made by what animal?
5. The stinkiest cheeses were invented by whom?
6. What kind of moldy cheeses are most popular?
7. Are the penicillin molds in blue cheeses closely enough related to penicillin to fight off infection in the cheese eater?
8. What is the key ingredient to processed cheese?
9. What company introduced all major technologies to making processed cheese?
10. Is cream cheese natural or processed cheese?
11. How many slices of sliced American cheese does Kraft sell in a year?
12. What cheese is the most popular in the U.S.?