

All about B.C. (Secondary)

Cheese



For this activity you'll want to refer to the "All About B.C. Cheese" poster and slides from the [Feed BC in K-12](#) website.

- Draw a circle on the map showing where you live in B.C.
- After learning more about B.C. cheese, draw an 'X' where our featured producer is located.
- Shade or colour in where the majority of cheese is produced in the province.

1) Approximately how many litres of milk are needed to make 1 kilogram of cheese?

- A) 2 litres
- B) 5 litres
- C) 10 litres
- D) 15 litres

2) Each ingredient in cheesemaking plays a unique role in the process! Match each ingredient below with its function in cheese-making.

Ingredient

1. Milk
2. Coagulant
3. Bacterial culture

Function

- A. Helps solids form from liquid milk
- B. Provides the base for cheese and holds water and fat
- C. Adds flavour and texture, and helps prevent bad bacteria



3) Choose one type of cheese and do some research to find a cheese made in B.C. that fits that category. You can use the [BC Food Directory](#) to help. Then, answer the following:

- **Name of the cheese:** _____
- **Type of cheese (fresh, soft, semi-soft, semi-hard, or hard):** _____
- **Cheesemaker:** _____
- **Where they are located in B.C.:** _____

Describe what makes this cheese unique or why you chose it.

4) Imagine you're a cheesemaker in British Columbia. Design a unique cheese that reflects your region and your personal style.

Include the following in your response:

1. **Name** of your cheese and the reason behind it
2. **Type of milk** and any added ingredients or aging techniques
3. **Description** of the cheese's flavour, texture, and aroma
4. **Connection** to place—how your cheese reflects a specific region in B.C.
5. (Optional) Draw a label or wheel design for your cheese

All about B.C. Cheese - Teacher Resources



Background Information:

- [All About B.C. Cheese Poster](#)
- [All About B.C. Cheese Scrolling Slideshow](#)
- [Buy BC Dairy Products](#)
- [BC Food Directory](#)
- [Farm & Food Care - Cheese Processing: The Story of Canadian Cheese](#)
- [BC Dairy - Making Cheese Lesson Plan Grades 2-12](#)
- [Cooking & Eating - Recipes, Tips and Tricks, Dairy Nutrition and More - BC Dairy](#)
- [Farm & Food Care - Dairy Farm 360](#)
- [A Day in the Life of a Dairy Cow | Dairy Farmers of Canada](#)
- [Canadian Dairy Farm Discovery](#)

Answer Key:

1) C) 10 litres

2)

1. Milk - B

2. Coagulant - A

3. Bacterial culture - C

3) Answers will vary. Students can use the [BC Food Directory](#) to get started on their research.

4) Answers will vary.

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Curriculum Connections - Secondary

Applied Design, Skills and Technologies

Food Studies

- Local food systems (8,9)
- Variety of eating practices (8)
- Components of food preparation, including use and adaptations of ingredients, techniques, and equipment (9)
- Food trends, including nutrition, marketing, and food systems (10)
- Identify how / evaluate the influence of land, natural resources, and culture on the development and use of tools and technologies (8, 9, 10)

Culinary Arts

- Food products available locally via agriculture, fishing, and foraging, and their culinary properties (10)
- B.C. agricultural practices (11)
- Characteristics and properties of culinary ingredients (12)
- Identify, analyze and evaluate the influences of land, natural resources, and culture on the development and use of culinary ingredients, tools, and technologies (8-12)
- Identify and apply existing, new, and emerging culinary tools, technologies, and systems for a given task (10, 11, 12)

Science

- The relationship of micro-organisms with living things (8)

Social Studies

- Use Social Studies inquiry processes and skills to ask questions; gather, interpret, and analyze ideas; and communicate findings and decisions. (8-12)

English Language Arts

- Strategies and processes; reading strategies; oral language strategies; writing strategies (7-9)
- Synthesize ideas from a variety of sources to build understanding (8&9)
- Apply appropriate strategies to comprehend written, oral, and visual texts, guide inquiry, and extend thinking (8&9)
- Transform ideas and information to create original texts. (8&9)
- Respond to text in personal, creative, and critical ways (8&9)
- Express an opinion and support it with credible evidence (9)

Physical and Health Education

- potential short-term and long-term consequences of health decisions, including those involving nutrition (8&9)
- sources of health information (8&9)
- Identify factors that influence health messages from a variety of sources, and analyze their influence on behaviour (9)