Cow & Milk

Did you know that what a cow eats determines the taste of your cheese? Will you come along? Then we'll discover together how that works.

---

1. What does a cow need to produce good milk for delicious cheese?

- A Only fresh water
- B The right nutrition, care, and living environment
- C Good music to dance to

---

2. Approximately how many liters of milk do you need to make one kilo of cheese?

- A Approximately 1 liter.
- B Approximately 5 liter.
- C Approximately 9 liter.

---

3. What does a cow eat?

- A Grass, silage, corn & (brewer's) spent grain
- B Grass, corn, grains, and barley
- C Peanut butter sandwiches, a boiled egg, and spaghetti bolognese

---

4. How many stomachs does a cow have?

- A 1.
- B 3.
- C 4.

---

5. What is a milking carousel?

- A A milking parlor where the farmer stands in a kind of pit
- B A milking parlor where the cows are milked by hand
- C A milking parlor where the cows stand on a rotating platform

Cheese Making

Today we are in the cheese dairy, where the cheesemaker will tell you everything about making cheese. Because how do you turn milk into such a beautiful golden-yellow cheese? Just pay close attention.

---

1. What does Farmer Joost add to the milk before it can become cheese?

- A Starter culture, salt, calcium
- B Starter culture, pepper, salt
- C Starter culture, calcium, rennet

---

2. What is "curdling" (stremmen) in cheese making?

- A Cooling the milk
- B Thickening the milk so that solid pieces (curds) are formed
- C Coloring the cheese

---

3. Why are cheeses placed in a brine bath?

- A To wash the cheese
- B For the flavor and shelf life of the cheese
- C Because they would otherwise melt

---

4. What happens to the cheese after the brine bath?

- A The cheese is eaten immediately
- B The cheese must ripen on wooden planks and is turned regularly
- C They put the cheese in the freezer

Trading & Shop

Are you curious how cheese from the farm ends up on your plate?
You'll see it in this video.

---

1. What is special about De Goey Kaas's cheese warehouse?

- A It only stores old cheeses
- B The cheeses are turned by robots
- C It is underground

---

2. How was trade conducted at the Gouda cheese market in the past?

- A By tasting the cheese
- B Through "handjeklap" (clapping hands), inspecting, and weighing the cheeses
- C By writing prices on a board

---

3. What is a cooperative?

- A Two people working together in a hospital
- B A team of farmers working together to produce and sell cheese
- C A farming method for exchanging cheeses

---

4. What is the correct order from farm to plate in the cheese trade?

- A Farm – shop – warehouse – market
- B Warehouse – market – farm – plate
- C Farm – cheese warehouse – shop – your plate

Farmer & Nature

You already know a lot about cheese. But do you know what else the farmer does to keep his animals, the land, and of course us healthy? I'm going to show you that today.

---

1. What do farmers do to keep their land healthy?

- A They regularly go over it with a lawnmower
- **B** They let nature do its work and take care of the soil
- C They ask the cows not to run so the soil stays in good condition

---

2. What is an example of sustainable farming?

- A Buying new machines every day
- B Making as much cheese as possible at once
- **C** Using solar panels and ensuring short supply chains

---

3. What is biodiversity?

- A A collective name for fruit and vegetables
- **B** Different types of animals and plants living together
- C Different tests during a biology lesson

---

4. What can you do yourself if you want to live more sustainably?

- A Shop at the supermarket every day
- **B** Buy your food from the farmer as much as possible
- C Only eat lettuce leaves