

SSEP EXAMPLE // CHEESEMAKING
DEVELOPED BY // CAMBRIDGE HIGH SCHOOL AND
FONTERRA

ACTIVITY EXAMPLE





KEY WORDS

pH | acids & bases | temperature | dairy | milk | cheese | cheesemaking | pasteurisation | protein | fat | weight | mould | microbes

ALSO USEFUL FOR

Business studies | Food Technology | Agriculture | Agribusiness | Maths

PROGRAMME OUTLINE

3 POINTS OF CONTACT

- Staff come into classroom (x2)
- Workplace visit (x1)

EXAMPLE

- Staff come into classroom, introduce themselves, background to cheesemaking, their careers and how science is used in the industry.
- 2. Workplace visit. Students see the Fonterra factory 'behind the scenes', meet various Fonterra staff and cheese tasting session.
- 3. Staff come into classroom. Student Activity: make mozzarella.







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About Me

- · Born & raised in Waikato, grew up on dairy farms
- Moved to Palmerston North in 2002
- Studied at Massey University & University of Idaho







University of Idaho





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About Me

- · May 2012 started working at Fonterra Hautapu as a Cheese Technologist
- Feb 2018 I was a cheese judge at the NZ cheese awards





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What is Fonterra?

WE'RE A WORLD-LEADING DAIRY EXPORTER,

SHARING THE GOODNESS OF DAIRY WITH THE WORLD.























Where does milk sit on the pH scale?





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How to make cheese

- · Rapidly heat and then cool the milk (Pasteurisation)
- · Balance the milk for the Protein:Fat ratio (Standardisation)
- · Fill the vats
- · Add the Starter bacteria (eat lactose and convert it to lactic acid)
- · Add the Rennet to set the milk (Coagulation, cleave kappa casein proteins exposing hydrophobic
- · Cut the set product with large knives to get curds and whey
- . Stir well in the vats and then heat the vat to cook the curds
- · Drain off the whey
- · Let it chill out for a little while to bind together
- · Cut it up and add salt
- · Press in to shape, pack in bag and box
- · Rapid cool, transfer to the cool/warm store.
- · Mature the cheese for 2-36 months





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Final Pallet of cheese – how much does it weigh?





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Brine Bath



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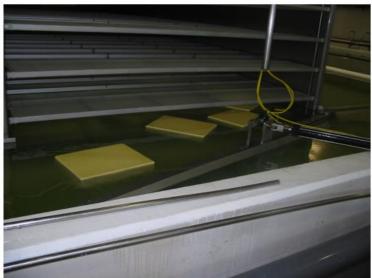


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Loading into cage





Fonterra doesn't just make cheese...











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100kg Bucket of milk





100kg Milk

- Protein = 3.5kg
- Fat = 4.7kg
- Lactose = 5kg
- Minerals = 1kg
- Water = 85kg

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How much cheese do we make from 100kg of milk?





100kg Milk

- · Protein = 3.5kg
- Fat = 4.7kg
- Lactose = 5kg
- · Minerals = 1kg
- · Water = 85kg

10kg of Cheese

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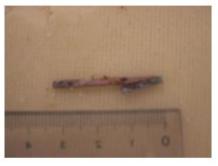


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Foreign Matter



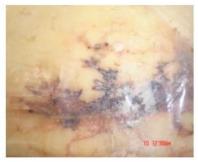






age 18

Mould









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