

## Cheese Making Trivia: Questions, Answers, and Facts Printable Trivia Pack

Cheese Making trivia traces the art of turning milk into curds and wheels from ancient herding cultures to today's farmsteads and creameries. Expect a mix of family-friendly facts, funny surprises, and tougher questions about techniques, aging, and regional specialties that have shaped food history.

### HARD CHEESE MAKING TRIVIA

1. Which Italian cheese has its production regulated by a consortium?

Answer: Parmigiano Reggiano

2. Comt' is most closely tied to which French region?

Answer: Franche-Comt'

3. True or false: Stilton can be produced in the village of Stilton simply because the cheese shares its name with the village.?

Answer: False

4. Within the European Union, what does PDO expand to?

Answer: Protected Designation of Origin

5. Which bacterium helps create the characteristic eyes in Swiss-type cheeses?

Answer: Propionibacterium freudenreichii

6. A starter culture that works best at moderate temperatures is called what?

Answer: Mesophilic starter

7. For cheeses made at higher temperatures, which type of starter culture is used?

Answer: Thermophilic starter

8. As acid develops during cheesemaking, what measured value drops?

Answer: pH

9. Manchego is tied to La Mancha and made from the milk of which sheep breed?

Answer: Manchega sheep

10. Name the Italian cheese whose production rules are overseen by a consortium rather than left entirely unregulated.?

Answer: Parmigiano Reggiano

11. Fill in the acronym: the EU label 'PDO' means what exactly?

Answer: Protected Designation of Origin

12. Which starter gets the nod when the make schedule runs hotter: mesophilic or thermophilic?

Answer: Thermophilic starter

13. What process term describes the curd tightening up and pushing whey out, as if the curds suddenly decided personal space matters?

Answer: Syneresis

14. Which mold would be the correct answer for a question about classic blue-cheese inoculation?

Answer: *Penicillium roqueforti*

#### FUNNY CHEESE MAKING TRIVIA

1. Which kind of cheese is usually getting blamed when someone says a room smells like 'stinky cheese' after one tiny wedge appears?

Answer: Washed-rind cheeses

2. If a cheese wins the imaginary contest for 'most likely to clear the elevator,' which famous smelly variety fits the joke best?

Answer: Limburger

3. Name the washed-rind cheese known for an especially pungent aroma—the one that basically arrives before you do.?

Answer: *^ poisses*

4. Which cheese can look like it borrowed its interior color from a traffic cone?

Answer: Mimolette

5. Which Sardinian cheese is famous for the eyebrow-raising detail that it contains live insect larvae?

Answer: Casu marzu

6. In the cheese world, which variety is ripened with the help of cheese mites—tiny employees who definitely do not ask for wages?

Answer: *Milbenk^se*

7. Where is the Gloucester cheese-rolling event held, for people who think chasing dairy downhill sounds like excellent planning?

Answer: Cooper's Hill

8. What is the usual round shape called for many large traditional cheeses—the form that says 'I am both food and a workout'?

Answer: Wheel

9. Which cheese brand is sold in little red wax coatings, as if each snack arrived wearing a tiny formal jacket?

Answer: Babybel

10. In the United States, what is the name of the cheese spread sold in an aerosol can—the answer to a question nobody asked at a physics lab?

Answer: Easy Cheese

11. Which product is classified by its maker as a 'pasteurized prepared cheese product,' a phrase with more syllables than a grilled cheese needs?

Answer: Velveeta

12. Which cheese is commonly sold as individually wrapped slices, basically pre-separated for maximum sandwich efficiency?

Answer: American cheese

13. What cheese product was introduced in 1952, giving generations a bright orange shortcut to cheesiness?

Answer: Cheez Whiz

#### FUN CHEESE MAKING TRIVIA

1. What does the cheesemaking term "pasta filata" literally point to happening to the curd?

Answer: The curd is heated and stretched.

2. Which cheese is basically a delicious decoy shell of mozzarella hiding a creamy center of cream and stracciatella?

Answer: Burrata

3. Which cheese is famous for staying together instead of melting into chaos when grilled or fried?

Answer: Halloumi

4. At a classic raclette meal, what is traditionally done with the melted cheese?

Answer: It is scraped onto food.

5. Which Swiss dish turns melted cheese into the main event?

Answer: Fondue

6. What snackable peel-apart cheese is usually made from stretched mozzarella?

Answer: String cheese

7. True or false: Washed-rind cheeses are commonly brushed or washed during ripening.?

Answer: True

8. If a blue cheese boasts a traditional sheep's-milk identity, which one fits that clue?

Answer: Roquefort

9. As it ages, which cheese often picks up caramel notes?

Answer: Gouda

10. In Swiss-type cheese, what is the proper name for the holes?

Answer: Eyes

11. Which cheese was developed in California?

Answer: Monterey Jack

12. Which cheese got its start in Wisconsin?

Answer: Colby

13. Which fresh cheese is especially popular in Mexican cuisine?

Answer: Queso fresco

#### CHEESE MAKING FAMILY TRIVIA

1. Who is often called the father of Cheddar cheese for helping standardize how it was made?

Answer: Joseph Harding

2. Pasteurization gets its name from which scientist known for work on microbes?

Answer: Louis Pasteur

3. Which founder started Cypress Grove, an American goat cheese company?

Answer: Mary Keehn

4. What American company became widely known for goat cheese production?

Answer: Cypress Grove

5. Anne Saxelby was best known as an American cheese retailer and what else for artisan cheese?

Answer: An advocate for artisan cheese

6. If you watched a program about cheese hosted by an international writer and broadcaster, whose name would likely be on it?

Answer: Will Studd

7. Which author wrote about natural cheesemaking methods?

Answer: David Asher

8. Who is known for writing instructional books on cheesemaking?

Answer: Gianaclis Caldwell

9. What is the job title for a person who specializes in maturing cheese after it is made?

Answer: Affineur

10. Which cheese-production worker may track pH changes during the process?

Answer: Dairy lab technician

11. Who applies salt during one stage of cheesemaking?

Answer: Salter

12. Cheddar has a special curd-stacking step. What is that step called?

Answer: Cheddaring

#### EASY CHEESE MAKING TRIVIA

1. What process heats milk before cheesemaking to reduce harmful bacteria?

Answer: Pasteurization

2. What ingredient is added to milk to help it coagulate into curds?

Answer: Rennet

3. In cheesemaking, what is the solid part called after it separates from whey?

Answer: Curds

4. What is the liquid left behind after curds form in milk?

Answer: Whey

5. Cheddar is commonly colored orange with what natural coloring?

Answer: Annatto

6. Which cheese is classically made by heating and stretching curd?

Answer: Mozzarella

7. Which cheese develops a soft white bloomy rind as it ripens?

Answer: Brie

8. Which cheese is commonly ripened and stored in brine?

Answer: Feta

9. Which cheese is sold fresh rather than aged?

Answer: Cottage cheese

10. What fresh cheese is made by acidifying cream?

Answer: Mascarpone

11. Manchego is linked to which Spanish region?

Answer: La Mancha

12. Which cheese takes its name from a village in Normandy?

Answer: Camembert

13. Pecorino Sardo is associated with which island?

Answer: Sardinia

Source: <https://triviagong.com/themes/cheese-making>