

## Science in CTE Lesson Plan

<b>Lesson Title:</b>	<b>Homemade Cottage Cheese</b>	<b>Length: 45-50 mins.</b>	<b>Grade Level: 7-12</b>
<b>Career Cluster and Pathway:</b>	<b>Hospitality &amp; Tourism</b>	<b>Unit of Study: Dairy</b>	<b>Course: Foods</b>
<b>National FCS Standards:</b>			
8.5.4: Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating and holding a variety of foods.			
9.6: Demonstrate food science, dietetics, and nutrition management principles and practices.			
<b>Lesson Objective(s)</b> Demonstrate the action of a catalyst (rennet) on milk during the cheese making process.			
<b>Material Required:</b>	See lab sheet		
<b>Time Required:</b>	45 mins.		
<b>Essential Question(s)</b> What causes the curds-coagulation of the milk proteins?			
<b>Lesson Overview:</b> What is the scientific process for making cheese?			
<b>Introduction</b>	What is curds and whey? –“Little Miss Muffet”		
<b>Pre-assessment</b>	In your lab group- list 2 fresh cheese products		
<b>Activity 1</b>	Homemade Cottage Cheese Lab		
<b>Activity 2</b>	Dry Jello Stir-In Salad using homemade cottage or stir-ins: chives, garlic, ranch dressing powder		
<b>Evaluation/Assessment</b>	Completed data and process questions. Frayer Model-lab vocabulary. Whey, Curds, etc.		
<b>Sources</b>	“Lets Make Cottage Cheese” Kansas Foundation Agriculture in the Classroom <a href="http://www.ksagclassroom.org">www.ksagclassroom.org</a> “Milk Cookery” <b>Teaching Basic Skills Through Home Economics, HEEA</b> , 1989, pg. 48-49.		
<b>Additional Notes</b>	Curds & whey=cottage cheese. Fresh cheese products- cottage cheese, cream cheese		