

MILK AND DAIRY PRODUCTS

6.1. Vocabulary

Ex. 1. Match the words with their definitions.

1. freeze	a. frozen dessert
2. cream	b. soft cheese
3. evaporated milk	c. drinkable milk
4. fluid milk	d. the act of making clear
5. clarifier	e. full-fat milk
6. whole milk	f. unprocessed milk
7. dried milk	g. purifying agent
8. condensed milk	h. to turn into ice
9. ice cream	i. concentrated milk
10. dairy	j. thickened milk
11. curd	k. fat-free milk
12. clarification	l. powdered milk
13. raw milk	m. heavy dairy product
14. skim milk	n. milk products

Ex. 2. Complete the sentences with the given words.

curd, cream (2), ice cream, evaporated, skim, dried, whole, raw milk, condensed, fluid milk

I like to drink _____ (1) with my breakfast every morning.

Is _____ (2) safe to drink without being pasteurized first?

_____ (3) milk is creamier than _____ (4) milk for making desserts.

_____ (5) milk is delicious when used in baking recipes.

_____ (6) milk can be used to make creamy pasta sauces.

_____ (7) milk is a convenient option for camping trips.

Do you prefer coffee with _____ (8) or without _____ (9)?

_____ (10) is often paired with fruit for a tasty snack.

_____ (11) is a popular treat during the summer months.

6.2. Grammar

Ex. 1. Put the words in the correct order.

1. is cream churned from butter
2. and separated dried, milk be milk cream or evaporated, may skim into condensed, also powdered,
3. fermented milk from products are produced many
4. use or that bacteria require ferment these milk of fermentations the lactose sugar
5. commercial milk usually fluid pasteurized for is distribution

6.3. Reading

Ex. 1. Read the text.

Milk and other dairy products are an essential part of many diets. Many people enjoy drinking fluid milk, especially whole milk. However, some prefer skim milk because it has less fat. Raw milk is milk that has not been processed, but it's important to be careful with it because it can have bacteria.

People use milk in many ways. For example, condensed milk is popular in sweet desserts, while evaporated milk is used in cooking because it has a richer taste. Sometimes, you might see dried milk which can be convenient for storage and long trips.

There are many other dairy products, too. Cream is often used in coffee or desserts. Curd is a type of cheese that is used in many recipes. Everyone loves ice cream, especially on a hot day. It's fun to see how milk and other dairy products can become so many different foods.

For safety and taste, milk goes through clarification to remove impurities, and this is done by a machine called a clarifier. Some dairy products are even fermented dairy products, like yogurt or kefir, that are good for digestion.

If you ever plan to make your own ice cream, remember to freeze it well. These products show just how versatile and delicious milk can be!

Ex. 2. Answer the questions.

1. What are some different types of milk mentioned in the text?

2. How is condensed milk typically used?
3. Why is it important to be careful with raw milk?
4. What dairy product is often used in coffee or desserts?
5. What process does milk go through for safety and taste purposes?
6. Can you name a fermented dairy product mentioned in the text?
7. What tip is given for making homemade ice cream?