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STUDY MATERIAL SCIENCE

CLASS-VI

Date : 17-04-2021

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► Food : Where does it Come from EXERCISE : NCERT

Cheese: Cheese is made from curdled milk of cow, goat, sheep, or buffalo (Fig. 1.10).

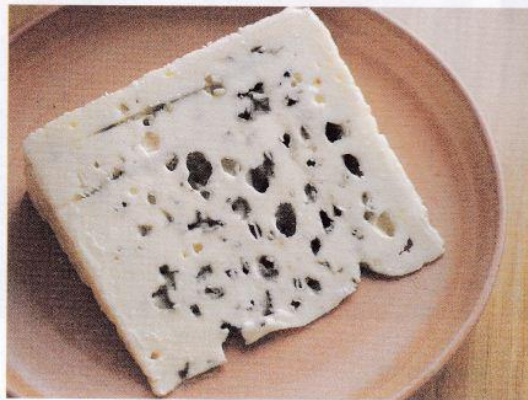


Fig. 1.10 Cheese

Fact File

People living in deserts also drink camel's milk. In ice-cold places, people mostly have yak's milk.

Word help

Microorganisms Tiny organisms that can be seen only with the help of a microscope

Cream: Cream is made by collecting the top fatty layer of the milk.

Butter: Butter is made by churning fresh cream.

Ghee: Ghee is made by gently heating butter and removing the solid matter.

Curd: Common methods of making curd include adding a small sample of curd in warm milk. The microorganisms (bacteria) present in the curd sample turn the milk into curd.