

Science Break Questions: Liquid to Solid

1. As the milk is heating up, what is happening to the milk?
 - a. The milk is thickening.
 - b. The milk is bubbling.

2. What is the main ingredient in making cheese?
 - a. Milk
 - b. Vinegar

3. After milk is heated and vinegar is added, what does the milk separate into?
 - a. White Solid Curds
 - b. White Stringy Cheese

4. What state of matter were the curds?
 - a. Liquid
 - b. Solid

5. What was the state of matter for the main ingredient?
 - a. Liquid
 - b. Solid

6. List as many dairy products as you can!