



# CHEESES OF EUROPE GROUP WORKSHEET (Junior Lesson Plan 6)

## ACTIVITY 1:

**Read** about the 'Cheeses of Europe' in your groups.

### Cheeses of Europe

It is thought that the making of cheese dates back to more than 4,000 years ago. By the time of the Roman Empire, making cheese was already an important business in Europe. As people moved around from country to country they brought their own cheese-making traditions with them.

Cheese is very popular in France, Spain and Italy. Here are three famous cheeses from these countries:

**France - Brie** is a soft cheese which comes from the Brie area of Northern France. It is made from cow's milk. Brie is soft, creamy and yellow on the inside. It has a very strong smell. People have been making Brie for over a thousand years.

**Spain - Manchego** is a hard cheese which comes from the 'La Mancha' area of Spain. It has been produced there for thousands of years. Manchego is golden in colour and it is made from sheep's milk.

**Italy - Parmesan** is probably Italy's most famous cheese. It comes from the Parma area of Italy. It is a hard, dry cheese which is often grated and usually eaten with pasta dishes. It is made from cow's milk.

## ACTIVITY 2:

**Read** through the questions about the 'Cheeses of Europe' in your groups.

**Discuss!** Report back to the class.

### Cheeses of Europe Questions:

1. How old is the activity of making cheese?
2. How did cheese-making become popular throughout Europe?
3. Name three well known European cheeses?
4. Which of the cheeses above are made from cow's milk?
5. Where does Brie come from?
6. Where do you think Manchego cheese gets its name?
7. Name Italy's most famous cheese? From what region of Italy does it come?
8. List any other famous cheeses you can name.



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