**“For Whom the Cheese Melts”**

**Good Eats: The complete Second Season**

1. Cheese making is called?
2. What is the most complex food on earth?
3. What are the 3 major stages of milk production?
4. Who is the world’s leader in cheese production?
5. How many pounds per year does the United States produce?
6. Who leads the world in cheese consumption? At how many pounds per person per year?
7. What is a good tip when melting cheese as stated in the DVD?
8. What happens if cheese doesn’t breathe?
9. How should you store cheese that has been cut?
10. Name 2 tips to think about when buying a fondue pot?