



Preparation for FFA Dairy Foods Competition

Know your cheeses.

Students – One part of the FFA dairy foods competition requires you to identify different cheeses. Here are the 14 cheeses and the distinguishing characteristics for each of them.

Coaches – Go through the following descriptions of cheese with your students to help them understand the unique characteristics of each.

Cheese Name	Description	Images
Blue Cheese	A hard, white, blue mold cheese, with a crumbly texture.	
Brick	A semi-soft, pale-yellowish cheese in the shape of a brick with an open texture.	





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Cheese Name	Description	Images
		
Camembert	A soft-ripened, creamy cheese with a white downy rind.	
Colby	A semi-hard, medium-yellow cheese that resembles cheddar cheese but is softer.	





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Cheese Name	Description	Images
Cream cheese	A soft, spreadable white cheese.	
Gouda	Straw-colored with small irregular holes. Has a red, waxed rind.	
Mild cheddar	A hard, orange cheese.	





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Cheese Name	Description	Images
Monterey Jack	A semi-soft, pale-yellow cheese.	
Mozzarella	A soft, unripened white cheese.	
Muenster	A semi-hard, white cheese with prominent orange edges.	
Processed American	A semi-hard, yellow, or orange cheese.	





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Cheese Name	Description	Images
Provolone	A semi-hard, white cheese that comes in many shapes.	
Sharp cheddar	A hard, deep orange cheese.	





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Cheese Name	Description	Images
Swiss cheese	A hard, golden yellow cheese. It has a smooth, close grain with many round holes between the size of a cherry and a walnut.	