

Job Operation Sheet

UNIT: Food Science and Safety

Job: Making Butter and Cottage Cheese – Food Processing

Tools and Equipment

Cheesecloth
Refrigerator and Freezer
Rennilase (enzymne)
PH meter or litmus paper
Sauce pan
Thermometer
Hot plates
Butter knives
Measuring cups
Teaspoon

Materials Required

Skim Milk
Lemon Juice
Cold Water
Salt

What to do (steps):

Cottage Cheese:

- ◆ Measure 4 cups of skim milk
- ◆ Measure 4 tbs. Lemon juice
- ◆ Put milk and lemon juice in a sauce pan.
- ◆ Heat this mixture to 90 F stirring constantly.
- ◆ Remove from heat and add 2 mls. of Rennilase.
- ◆ Stir gently and let stand for 15-20 minutes, until milk coagulates.
- ◆ Filter the cheese through 3 layers of cheese cloth.
- ◆ Cut curd and wash in very cold water
- ◆ Add ¼ cup milk and salt to taste.
- ◆ Refrigerate.

How to do it (Key Points)

- ◆ Measure exactly – do not estimate.
- ◆ Make sure to stir constantly.
- ◆ Add exactly 2 mls. of Rennilase. It is very important to be exact.