

The Science Lab

HOW DO PEOPLE MAKE CURD?

You will need:



Paper



Pen

What to do:

1. Become a journalist for a day and ask your parent/grandparent/others how they set curd.
2. Do some research online to identify recipes and things to keep in mind while starting a new batch of curd.

Record: what you learn from your investigation in the table.

Some questions	What you've learnt
What should a good batch of curd smell, look, and taste like?	
What kind of milk (e.g., cow, goat, buffalo, pasteurised, full fat, skimmed, soy) is best for curd?	
Does the milk need to be treated in any special way (e.g., cooled, boiled, warmed) to set curd?	
What should we add (~starter) to milk to get a new batch of curd?	
Can we get a batch of curd if we leave milk aside for 5–8 h without adding anything to it?	
How long does curd take to set?	
What environmental conditions make curd setting faster/slower?	
What kind of containers (e.g., plastic, stainless steel, earthen) improve the quality of curd?	
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Note: use the rows marked * to include other questions on curd formation that you think may be useful to learn about.

Discuss: what you learn about curd formation in class. Can you identify 3–4 things about curd formation that all your sources (yours and your classmates') agree upon?

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