



# 4. Making Quark Review

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# The Problem

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Quark, cottage cheese, and similar varieties of white acid-set cheese can be produced from milk. Investigate this process experimentally and study the properties of the resulting product.



# The Report

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- Didn't explain why cheese making process happens
- Explained whey and curd
- Explained what milk is made, Proteins ect.
- Tried different methods
- Electrophorese
- Looked at different calcium and protein in homemade milk compared to store bought milk.
- A lot of data for milk properties, however presented without axis labels
- Not a lot of data for making quark – didn't answer question
- **Conclusion: Home milk is better for making cottage cheese**



# The opposition

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- Praised them for explaining milk content/properties, and process
- Brought up how they did not look at casein, thought it was an important part to coagulation



# Points discussed



# Casein

## Opponent

- Why didn't you look into this and its effect on cheese making

## Reporter

- All ready discussed as they found casein by finding protein

Our opinion: agree with opponent, casein should have been talked about in more depth, understood better after questions



# How does temperature and pH effect cheese making

## Opponent

- How would this effect cheese making

## Reporter

- It wouldn't. is not an important part

Our opinion: agree with opponent, the reporter defiantly should have looked into it as it is important



# Physical properties

## Opponent

- Did you study the physical properties of cheese

## Reporter

- I looked at chemical properties

Our opinion: reporter should have looked at physical properties as it was part of the problem.





# Points missed

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- Axis labels
- Cheese product

