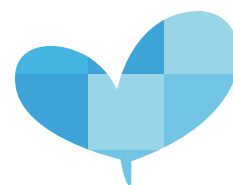




Draw a map of your **Autonomous Community** and mark all the **local producers** you know of.





Comprehension questions:

How many sheep are there at the Gomiztegi farm?

.....

What is it the sheepdogs' job to do?

.....

What is the recipe for junket?

.....

Why can't they make Idiazabal cheese in the south of Spain?

.....

Why do we say that junket belongs to the dairy product group in the food pyramid?

.....

Which dairy products are named in the video?

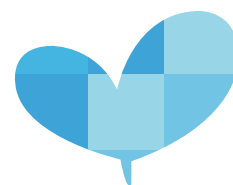
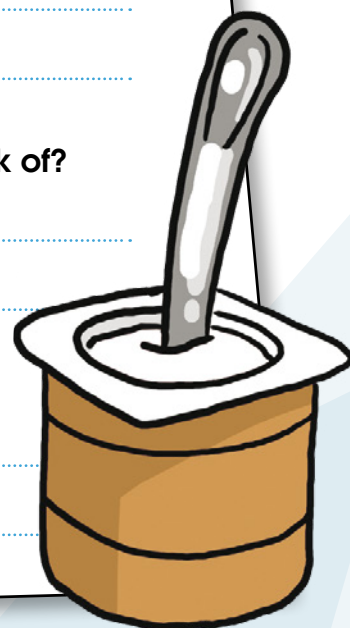
What other kinds of dairy products can you think of?

.....

Why does Idiazabal cheese have a Protected Designation of Origin?

.....

.....





Let's learn new vocabulary.

Join each word up with its definition.

COOK

To turn milk into a thick, solid substance.

DAIRY PRODUCT

The set of hills and mountains in a district, region, country, etc.

ELEVATIONS

A product made from milk.

CURDLE

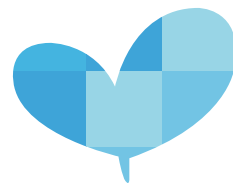
Born in or originally from the place in which it is found.

TO MILK

To make raw food edible by heating it.

LOCAL

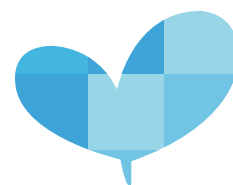
To extract the milk from a ewe (female sheep) by squeezing its udders.





True or false.

- All local products have a Protected Designation of Origin.
- Products with Protected Designations of Origin are those products produced, processed and distributed in other communities.
- You can recognise them in the supermarket thanks to the quality labels which are stuck on them.
- The production and distribution of food of this kind helps the local economy to grow.





The pupils can draw **a picture of what they liked the most in the video** to put up on the classroom wall.

