

DAIRY ACTIVITY SHEET Page 5

%4-H♥SET

Life skill: Decision making

Science Skill: Interpret/Analyze/Reason

Science,	Engine	ering	& Tec	hnolo	ogy

- Bulk Tank

 Pasteurization
- Pasteurization ____
- Ice Cream

 Butter
- Cud
- Swiss cheese
- Cottage cheese ____
- Sour cream ____
- Mozzarella ____
- Processing plant

Pipeline

- Whey ____
- Colostrum ____
- Calcium _____ Homogenization _____
- Milk contains more nutrients than any other
- After hay and grain are eaten it takes twelve hours to convert the energy from the feed into milk.
- It takes 10 pounds of milk to make 1 pound of cheese.
- Created by Martha Seifert 2020
- EXTENSION

A. Something new born calves drink

- B. Churned from milk
- C. A by-product of cheese
- D. A lumpy dairy product
- E. A hard cheese with holes
- F. Located in a tie stall or milk plant
- G. Breaking up of fat particles
- H. Heated to 145º for 30 minutes
- I. A delicious frozen dairy treat
- J. An important nutrient in milk
- K. Regurgitated from the first stomach
- L. Made from stainless steel
- M. Takes milk from the truck to packaging
- N. Stringy cheese for pizza
- O. Used in dips or on potatoes

Most milk comes in plastic jugs

- Cows are milked 2 or 3 times a day T
- Milk is cooled to 45° after milking T F
- Calcium builds strong bones T
- A cow's diet will flavor the milk **T F**
- Brown cows give chocolate milk T F
- Holsteins have the highest butterfat T
- Ice cream is made from cream or milk T F
- Cheeses can be hard or soft T F

Frozen yogurt is ice cream www.uvm.edu/extension/youth