



DAIRY Activity Sheet

Page 1



Life skill: Decision making

SET Ability: Interpret/Analyze/Reason

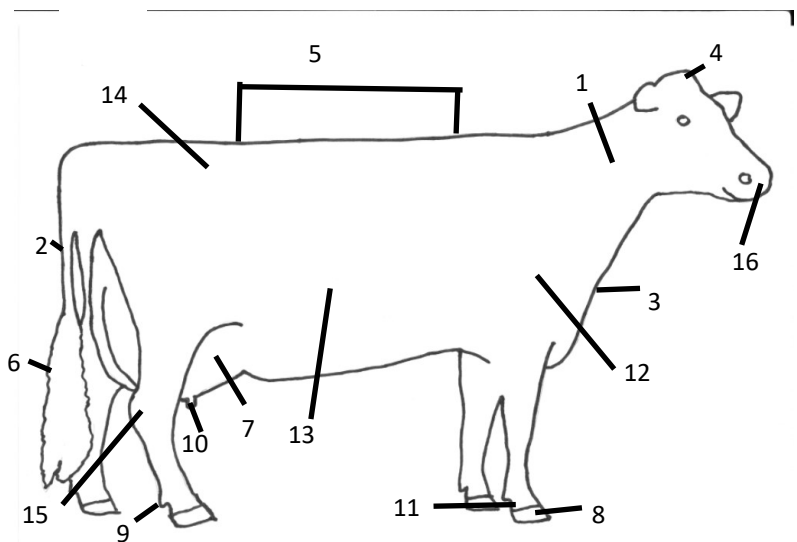
To Make the Best Better

Learning By Doing

Dairy Anatomy:

Match parts to numbers

- | | |
|-----------------------|-------------|
| ___ Neck | ___ Hips |
| ___ Poll | ___ Tail |
| ___ Back | ___ Hock |
| ___ Dewlap | ___ Teat |
| ___ Switch | ___ Hoof |
| ___ Point of shoulder | ___ Udder |
| ___ Pastern | ___ Muzzle |
| ___ Barrel | ___ Dewclaw |



Breeds of Cows—Bovine

There are 6 major breeds of dairy cows in America. Dairy cattle first appeared in America in 1492 with the arrival of Christopher Columbus. They were used as multi purpose; milk, meat & draft. It was in the late 1800s with more people moving into cities & towns that farmers found larger markets for their milk and this was when the six breeds were imported in their greatest numbers.

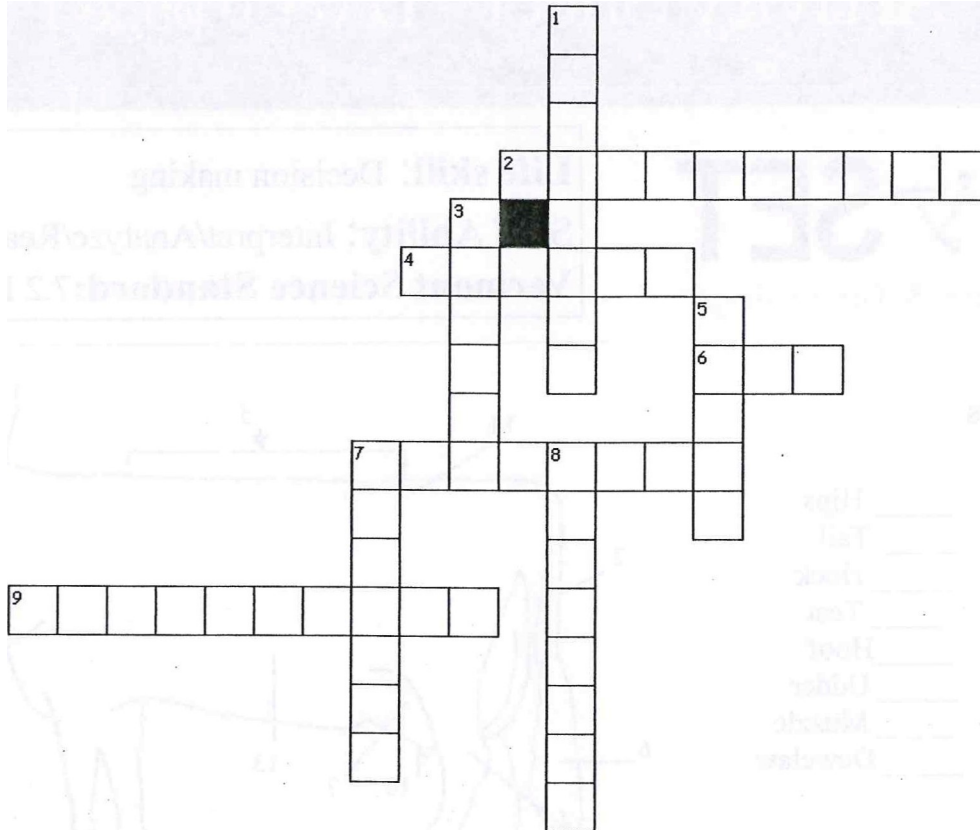
- | | |
|-------------------|-------|
| Ayrshire | _____ |
| Brown Swiss | _____ |
| Guernsey | _____ |
| Holstein | _____ |
| Jersey | _____ |
| Milking Shorthorn | _____ |

- | | |
|---|------------------|
| A | Netherlands |
| B | Isle of Jersey |
| C | Scotland |
| D | Isle of Guernsey |
| E | England |
| F | Switzerland |



DAIRY ACTIVITY SHEET

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Across

2. a large brown cow
4. smallest dairy breed
6. a cow's female parent
7. a hardy red & white breed
9. a major fermented feed in a cow's diet

Down

1. a cow that gives yellow milk
3. a yearling female
5. a cow's mammary gland
7. a legume grown for hay or silage
8. a black & white cow

Activity:

Practice taking the temperature of your project animal to see if she falls in the normal range.

Practice on each other to check for respiration rates and pulses.

Write about your favorite animal on another sheet of paper. What species is it, gender, personality, age, health.

Are you training it? What does it eat and how do you

Take a photo and share your story with your friends and in a project folder

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DAIRY ACTIVITY SHEET

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Science, Engineering & Technology

Diagnosis Matching

Life skill: Decision making

Science Skill: Interpret/Analyze/Reason

- | | | | |
|--------------|-------|---|---|
| Ringworm | _____ | A | Examine and determine what is wrong |
| Pinkeye | _____ | B | An instrument for measuring temperatures |
| Warts | _____ | C | Redness and inflammation of the lining of the eye |
| Lice | _____ | D | A device used to give cattle boluses |
| Scours | _____ | E | Blood surging thru an artery causes a |
| Thermometer | _____ | F | Infectious skin disease caused by a fungi |
| Pulse | _____ | G | A small growth on the skin |
| Foot rot | _____ | H | Causes lameness in an animal |
| Balling gun | _____ | I | An individual who visits a farm for animal health |
| Veterinarian | _____ | J | Manure that is of watery consistence |
| Diagnose | _____ | K | A parasite |

- A cow's respiration (breathing) rate should be 10-30 breaths per minute. It is subject to body size, age, exercise, excitement and fullness of digestive tract.
- Her pulse should be 60-70 beats per minute. You can feel this on her jaw or the underside of her tail.
- The temperature of a cow is 101.4. You should always carry a digital thermometer in your show box and use it if you feel your animal is not feeling good.

Health True and False

- | | | |
|---|---|---|
| A proper diet helps to keep an animal healthy | T | F |
| Hair coat is a very important sign of health | T | F |
| Wet bedding is healthy for cows | T | F |
| Animal comfort aids in animal health | T | F |
| Hot weather means a lower body temperature | T | F |
| Disinfecting will kill germs | T | F |
| Colostrum is the first milk from a cow | T | F |

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J O S I L N B K I I T C K X P Z E E L L
 R K B C X P U U J U V R M A N S K A A L
 U Q F E F N M W T B T R S Z D A Y K L G
 E L B C W U K Y H T R T P D H K D V L X
 A Z K R W H S V A V E P Z S J R M F E K
 W M X E G G N O G U J R K W D K A Q R P
 T S R A N E E I R M M L F M Y B K X A N
 A Q B M S T O I S F I J V A B W R L Z S
 E L I E Q E Z W H M L S V A T L E D Z O
 B U E U K A S G M H T P A U V X T O O S
 W H O I T G R E D Z I G B B E F T U M F
 C Y P I U W E H E P K N A T K L U B U W
 L F O I R X I U E H T G R V V P B I R A
 E N Q E S W N L Y G C R U L H G C V J I
 Z Y E A A G I U W E E M U M X Y Q B K X
 N J X I P N H T B W G W A G W C Y S W I
 K L I M E T A L O C O H C E O H T C M M
 O A Y O B O B D A B A H R U R Y E X P Z
 H G I S Q V Z W E S D I I R H C B Y U R
 S O U R C R E A M I Z X T Y S H D J B T

BULK TANK
 CHEESE
 EGG NOG
 MOZZARELLA
 SOUR CREAM

BUTTER
 CHOCOLATE MILK
 ICE CREAM
 PASTEURIZATION
 WHEY

BUTTER FAT
 CREAM CHEESE
 MILK SHAKE
 PIPELINE
 YOGURT

Service Ideas:

- Have an ice cream social for your club's leaders and parents.
- Show your class how to make butter.
- Promote June as Dairy month and July as Ice Cream month.

Activity: Make a Purple Cow!

Ingredients:

- 2 cups vanilla ice cream
- 6 ounce can frozen grape juice concentrate
- 1½ cups milk



Put all the ingredients together in a blender.
 Mix and enjoy.



DAIRY ACTIVITY SHEET

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4-H SET

Science, Engineering & Technology

- Bulk Tank _____
- Pasteurization _____
- Ice Cream _____
- Butter _____
- Cud _____
- Swiss cheese _____
- Cottage cheese _____
- Sour cream _____
- Mozzarella _____
- Pipeline _____
- Processing plant _____
- Whey _____
- Colostrum _____
- Calcium _____
- Homogenization _____

- Milk contains more nutrients than any other food.
- 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.

Life skill: Decision making

Science Skill: Interpret/Analyze/Reason

- 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 145° 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

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



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DAIRY ACTIVITY SHEET

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Y O J M F H E E B A M D H N W
 X E B E X U N E R F O W T D N
 M L S J R I Y D O L B J U F G
 T Y J N L S C H W A J A P S Q
 U X H P R P E K N F H T T H B
 V W O G N E R Y S L E V A X K
 Z T X G J G U H W A I A M I W
 L X W A G H O G I O F Q V U G
 I Z X L A L P A S T E R N Q S
 A U L L S R I C S L R M R X N
 T O T T A W E A I E L Z Z U M
 P E E I A P T D U V E P A Z A
 R I E F D A G B D Q N C S A M
 N B K K C A O J I U H C U Y X
 D I S W R E R I H S R Y A S V

ALFALFA
 GUERNSEY
 HOLSTEIN
 PASTERN
 TOPLINE

AYRSHIRE
 HALTER
 JERSEY
 POLL
 UDDER

BROWNSWISS
 HEIFER
 MUZZLE
 TAIL

- Have a club activity and make some ice cream and butter and then sample what you make.
- Educate your friends and classmates about the benefit of dairy products.
- Make a poster for your fair to display in the Exhibit Hall or with your animals.

Making Butter: Place cream in a jar along with a clean marble. Screw the lid on & make sure it is secure.

Shake the jar in an up & down motion. At first you will hear the marble moving. Then there will be a time when the cream will be so thick the marble can't be felt.

Suddenly the butter will form. Drain the butter through a strainer. Wash the butter with cold water to remove any trapped buttermilk, salt to taste & then pack it down.

Spread on crackers to sample. Refrigerate.

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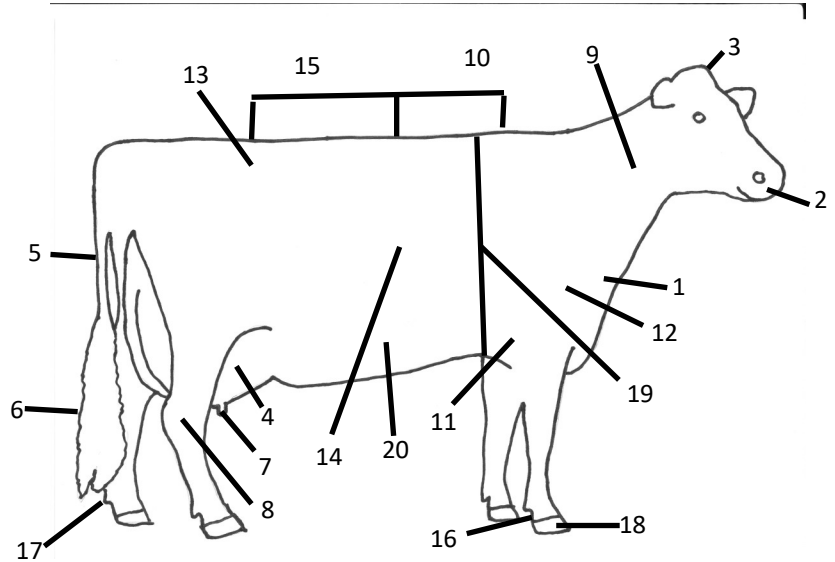
Life skill: Reasoning

Science Skill: Interpret/Analyze/Reason

Dairy Anatomy:

Match parts to numbers

- | | |
|-----------------------|-------------|
| ___ Neck | ___ Hips |
| ___ Poll | ___ Tail |
| ___ Chine | ___ Hock |
| ___ Dewlap | ___ Teat |
| ___ Elbow | ___ Switch |
| ___ Point of shoulder | ___ Udder |
| ___ Heart girth | ___ Pastern |
| ___ Barrel | ___ Dewclaw |
| ___ Ribs | ___ Hoof |
| ___ Loin | ___ Muzzle |



Breeds of Cows—Bovine

There are 6 major breeds of dairy cows in America. Dairy cattle first appeared in America in 1492 with the arrival of Christopher Columbus. They were used as multi purpose; milk, meat & draft. It was in the late 1800s with more people moving into cities & towns that farmers found larger markets for their milk and this was when the six breeds were imported in their greatest numbers.

Can you figure which ones fit the following descriptions:

Rugged with feminine qualities with outstanding milk production

Rich milk, small stature

Hardy, superior udder quality

High beta-carotene content makes golden milk

Excellent feet & legs from a mountainous region

Made great strides in the past 15 years to develop more dairyness

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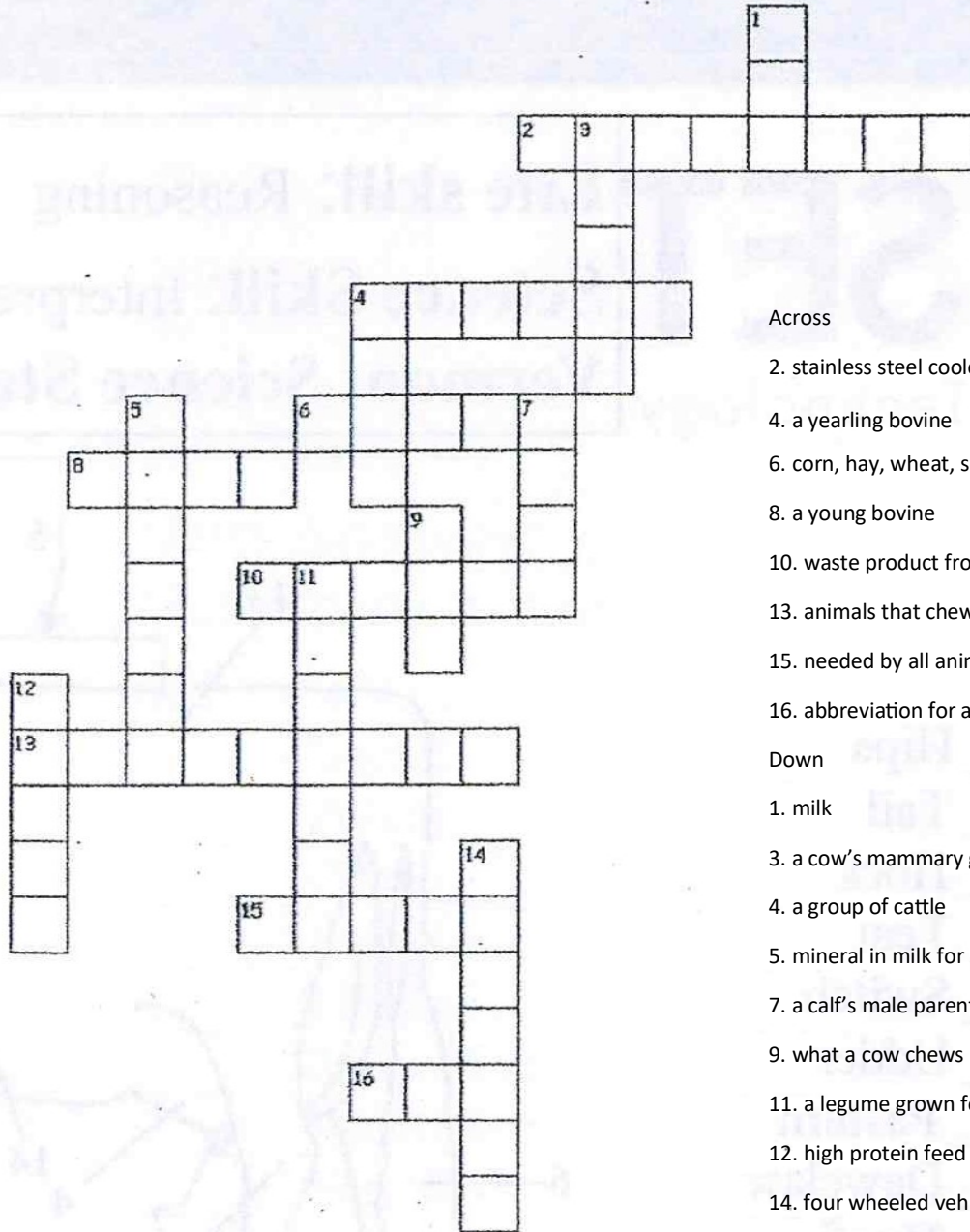
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DAIRY ACTIVITY SHEETS

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Across

- 2. stainless steel cooler
 - 4. a yearling bovine
 - 6. corn, hay, wheat, soybeans
 - 8. a young bovine
 - 10. waste product from a cow
 - 13. animals that chew their cud
 - 15. needed by all animals
 - 16. abbreviation for an animal doctor
- ### Down
- 1. milk
 - 3. a cow's mammary gland
 - 4. a group of cattle
 - 5. mineral in milk for strong bones
 - 7. a calf's male parent
 - 9. what a cow chews
 - 11. a legume grown for hay or silage
 - 12. high protein feed for milk production
 - 14. four wheeled vehicle used on farms

- Make ice cream for your club's leaders and parents.
- Make a poster for educating the consumer



DAIRY ACTIVITY SHEETS

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Life skill: Decision making

Science Skill: Interpret/Analyze/Reason

“Feed Me” Matching

- Oats _____
- Alfalfa _____
- Cotton seed _____
- Beet pulp _____
- Timothy _____
- Trace minerals _____
- Clover _____
- Brewers grain _____
- Citrus pulp _____
- Cornmeal _____
- Soybean meal _____
- Corn _____

- A. Looks like tiny, uniform crystals
- B. Common cereal grain fed for its fiber
- C. Whole corn ground up
- D. By-product after removing oil, 44%CP
- E. A grass with dense spikes
- F. By-product from making beer
- G. A legume with a small purple flower
- H. By-product of sugar beets
- I. A legume with flowers of white, red
- J. A by-product of cotton
- K. An energy source used for silage
- L. Made up of orange & grapefruit peels

- The most common calf nutritional disease is diarrhea. Over feeding of milk or milk replacer can result in this.
- Generally you could say you are dealing with a respiratory disease if the animal has a cough, wheeze or runny nose along with rapid breathing.
- Parasites cause stress, reduce animal comfort, lower production, increase feed costs and decrease profit.

Cow Wellness

- | | | |
|---|---|---|
| Mastitis is a infection of the jaw | T | F |
| Ringworm is a fungus | T | F |
| Ketosis results in loss of milk production | T | F |
| Hairy Heel Warts is called digital dermatitis | T | F |
| A good place to calve a cow is on pasture | T | F |
| Milk Fever is a metabolic disease | T | F |
| IM,IV & SQ all mean subcutaneous | T | F |
| Calving is the least stressful time for a cow | T | F |
| Oxytocin causes milk let down | T | F |

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P I N K E Y E E P N V F B I D S C R Z U
M R A Y N G S U I E O F O J Z C T J V A
J O M R V O L C T M D I D O F O D N Q I
F A B K N S B E P F M L T R T U M T B B
U L Z G E J R A O N K F F A H R C I Q R
F K A J E I A K N L K Z N E R S O Z C B
Q I X U N Z B D Q Y Q M B C Z I L T F F
D H W A R E T E M O M R E H T F P O L E
E K R X G D H J U U P O Y Q O P F S G W
P I N O Q M R D A F X W E K N A X I E C
N L I E V Y F N O J G G V C A E L R C R
J A X E E O L D R H X N E R I A V H Z O
V M X L N V W R U J J I Z N I L H F I S
S T R A W D X P Z B F R Z F L A U G K L
X D C G X E M A F Q E B Y D U Y M H H A
T E S L J R F G K N C S B W K Z V C P C
S U L Z B B H Y B X M E A F D U S P X Y
V R M D Y R T W M D Q R A X B B B O E A
Q Q R Q O Q Q B Q Y L L F E Z N F O Z G
Z U Z N S A Z N C F W X Z L S S P Y R Y

DIAGNOSE
 PINKEYE
 RINGWORM
 VETERINARIN

FOOTROT
 PULSE
 SCOURS
 WARTS

LICE
 RESPIRATION
 THERMOMETER

Service Ideas:

- Conduct a demonstration about the care of a dairy animal for younger children .
- Sponsor a dairy farm tour or trip to a dairy plant.
- Encourage consumers to use dairy products for better health.

Activities:

- Tour a local feed mill to learn about the different feeds and how they are combined to make a concentrate.
- Which ingredients are grown in Vermont?
- How does nutrition play a role in your heifers growth?

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DAIRY ACTIVITY SHEET

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Science, Engineering & Technology

“Milking It, Yummy”

Life skill: Reasoning

Science Skill: Interpret/Analyze/Reason

- Milk _____
- Swiss cheese _____
- Pasteurization _____
- Processing plant _____
- Homogenization _____
- Whey _____
- UHT _____
- Calcium _____
- Rennet _____
- Mozzarella _____
- Yogurt _____
- Water _____
- Buttermilk _____
- Separation _____

- A. Ultra high temperature pasteurization
- B. The process of breaking up the fat particles
- C. From truck to packaging
- D. Liquid leftover from churning milk
- E. Used in making cheese
- F. Has a pH value ranging from 6.5 to 6.7
- G. Contains the active culture lactobacillus
- H. An important nutrient in milk
- I. Is milks largest ingredient
- J. A hard cheese with holes
- K. Watery part of milk that separates from the curds
- L. Heated to 160° for 30 minutes
- M. Resulting in cream and skim milk
- N. Pizza

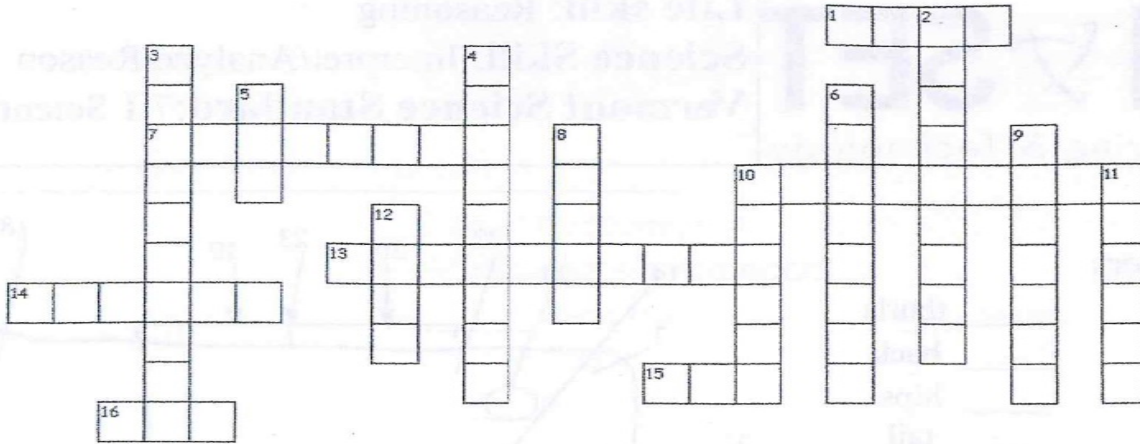
- Milk contains more nutrients than any other food.
- Milk gives you calcium, riboflavin & protein needed for healthy skin & good vision.
- A teenager needs three cups per day of dairy products.
- 90 pounds of feed is the same weight as 480 Hamburgers or 1,400 slices of bread.

- Milk is stored at 45° T F
- Farmers are paid for components T F
- SCC is the number of white blood cells T F
- Bulk tanks are made of aluminum T F
- Butter is made from yogurt T T
- Jersey’s have the highest butterfat T F
- Cheddar cheese is a soft cheese T F
- Vitamin D helps skin T F
- Casein is the milk protein T F
- Milk can absorb other food flavors T F



DAIRY ACTIVITY SHEETS

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Across:

1. produces by cows for human consumption
7. symbol that denotes a real dairy product
10. type of housing for cattle
13. put on crops to help them grow
14. a grass grown for grain
15. total mixed ration
16. abbreviation for an animal doctor

Down:

2. what farm animals are called
3. fermented feed in a cow's diet
4. the first milk
5. dry feed for cattle
6. nutritious frozen food
8. area of land used for crops
9. mineral important for strong bones
10. individual who cares for land and cattle
11. storage for manure
12. a pesty plant of no value

- Make ice cream for your club's leaders and parents.
- Make a poster for educating the consumer about milk and its benefits.
- Promote June as National Dairy Month and July as National Ice Cream Month.

ICE CREAM IN A BAG

Pour milk or cream, vanilla extract and sugar into a small zip bag. Squeeze as much air out as possible, mix well and seal the bag carefully.

Place the small bag into a large zip lock bag. Cover with ice and rock salt. Seal the large bag tightly.

Shake, toss and flip the "ice cream machine" for 5 to 10 minutes. If it hasn't frozen in 10 minutes add more ice and salt

The ice cream should be the consistency of soft serve. Enjoy!

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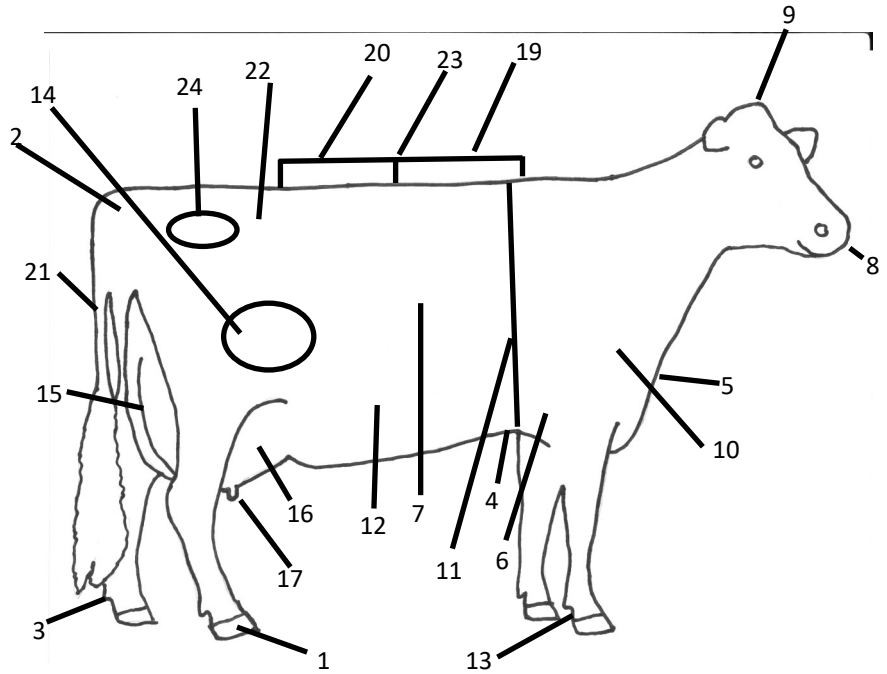
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Dairy Anatomy:

Match parts to numbers

- | | |
|-----------------------|----------------|
| ___ chest floor | ___ thurls |
| ___ pins | ___ back |
| ___ neck | ___ hips |
| ___ poll | ___ tail |
| ___ chine | ___ dewlap |
| ___ teat | ___ stifle |
| ___ elbow | ___ fore udder |
| ___ point of shoulder | ___ rear udder |
| ___ heart girth | ___ pastern |
| ___ barrel | ___ dewclaw |
| ___ ribs | ___ hoof |
| ___ loin | ___ muzzle |



Breeds of Cows—Bovine

There are 6 major breeds of dairy cows in America. Dairy cattle first appeared in America in 1492 with the arrival of Christopher Columbus. They were used as multi purpose; milk, meat & draft. It was in the late 1800s with more people moving into cities & towns that farmers found larger markets for their milk and this was when the six breeds were imported in their greatest numbers.

UNIFIED SORECARD: Fill in the blanks with name & score.

Skeletal parts of the cow, with the exception of the rear feet & legs

Major consideration is given to the traits that contribute to high milk

Volumetric measurement of capacity

Evidence of mobility, rear view, side view, thurl position

General openness & angularity while maintaining strength

Resource PDCA Scorecard

Total

100%



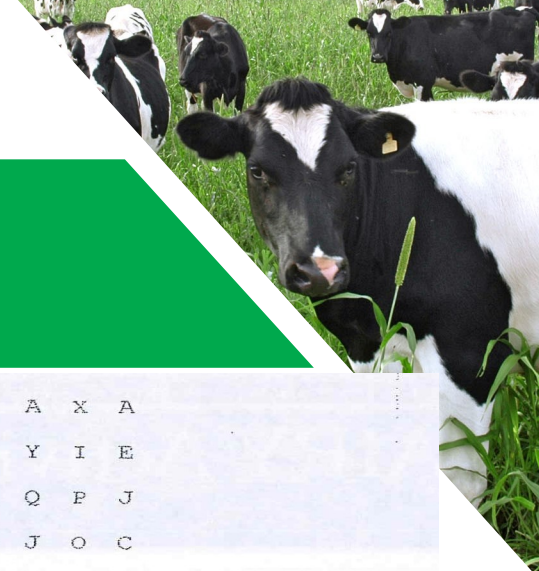
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DAIRY ACTIVITY SHEET

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I J U I V Z Y P D S L B G R G P Z A X A
 C A L C I U M R R R Q G U V E B U A Y I E
 L H Y U M R J O A O O K W V W G S Q P J
 X A V M F H V C N K T F Y O Y H H J O C
 T D I M T X C E J U D E Y L S T L A O O
 N U K M N Q J S U Z O E I C A U B T F S
 I G E S M E X S P K H F X N N C T S X M
 V R T B X M S I Z W D A B L L A A V Y U
 A V O N G Q G N B S L B T N G X Z P J L
 L N S Y O O M G U F C K C E O H Q J I P
 F G I B O I C P A H M F C N A M P Q I V
 O D S N L T T L Y M M H W D U F B R D S
 B A H T T U F A E S E E H C S S I W S N
 I X M X K A B N R E J M E P H E Y X I W
 R Y H T O M I T S A T J R W T N F C S A
 P N N Y G T J E U T P E E N H N O Q D T
 Q Y R C U Y H P N I V E N E K T G O T V
 P R C Y E O R O J Z X W S N Y W M N U X
 H M Z M I P C W J C X P R X E V G N Q A
 P Z Y H M N T T T T D Q O F H R A U O E

ALFALFA
 COTTAGECHEESE
 PROCESSINGPLANT
 RIBOFLAVIN
 TIMOTHY

CALCIUM
 KETOSIS
 PROTEIN
 SEPARATION
 WHEY

CLOVER
 OXYTOCIN
 RENNET
 SWISSCHEESE

Write about you favorite animal on another sheet of paper. What species is it, gender, personality, age and health.

Are you training it?

Take a photo and share your story with your friends and in a project folder.

ACTIVITY:

- Practice taking the temperature of your project animal to see if she falls in the normal range.
- Practice on each other to check for respiration rates and pulses.

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DAIRY ACTIVITY SHEET

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MIX IT UP

Uterus	_____	A. An estimate of an animals ability to transmit
Flight zone	_____	B. 305 day mature equivalent
Buffers	_____	C. For heifers 750# (large breeds)
Breeding weight	_____	D. White blood cells
Edema	_____	E. 160°F for 15 seconds
Mastitis	_____	F. Site of development of calf
DM	_____	G. Feed additive such as sodium bicarbonate
ME	_____	H. Drained from curds, milk protein
SCC	_____	I. Inflammation or infection of
HSUS	_____	J. By-product of sugar beets
Flash pasteurization	_____	K. Dry matter
Whey	_____	L. Accumulation of fluids in the cells
Beet pulp	_____	M. Comfort zone
TPI	_____	N. Wants to abolish all animal agriculture

<ul style="list-style-type: none"> A cow's respiration (breathing) rate should be 10 to 30 per minute. It is subject to body size, age, exercise, excitement and fullness of digestive tract. Her pulse should be 60-70 beats per minute. You can feel this on her jaw or the muscle of her tail. The temperature of a cow is 101.4. You should always carry a digital thermometer in your show box and use it if you feel your animal is not feeling good. 	<p>CMT means micro or parts per million T F</p> <p>Diarrhea can be caused by coocidian T F</p> <p>Carbohydrates are length of milking T F</p> <p>Rumen is a main source of energy T F</p> <p>Forages are roughage T F</p> <p>Concentrates are a primary source of antibodies T F</p> <p>Colostrum is cereal, protein and vitamins T F</p> <p>Body condition tells nutritional needs T F</p> <p>Lactation is scours T F</p> <p>TMR is different feeds mixed together T F</p>
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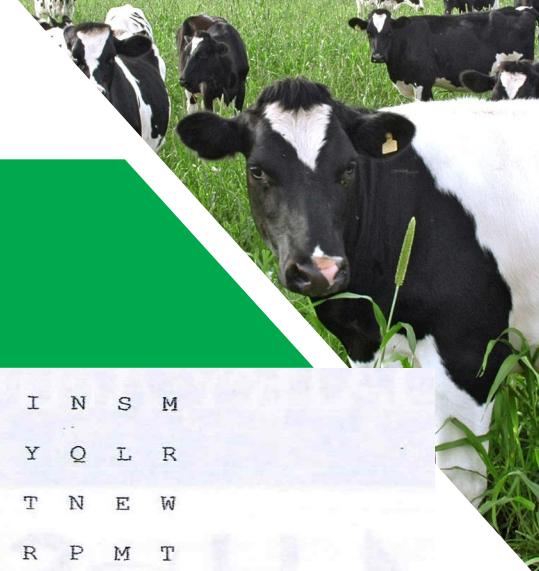


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DAIRY ACTIVITY SHEETS

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P D W T P C N S T H J Q T W L O I N S M
 L A I A Y O T R E W N L A X X G Y Q L R
 L Q S R T I I A W N A Z I W M M T N E W
 S E I T F P R N Z L G G L K H Q R P M T
 R A R L E T I C T C Y C V V G D K L E Q
 D E E R G R K R O O L F T S E H C P N E
 U Y D I A C N K Z D F R M A S T I T I S
 P B R D G B G L D R I S L O A V H M H X
 O T R D U D W K Q V I M H H N Q C L C V
 H F E N V E V X V B S B O O G A N J Y V
 M B D N L A R Y T S G O S E U O R O N I
 O T D P C J H O E K F X N H L L K C R X
 H J U F P U M N F I U P A C A V D Y F E
 X Y R K B V N P O R H T V V R Y M E V M
 M R A S P E E W T W G G E H I Z A B R D
 F U E C P S L R U H T Q K P T S W Q M E
 S D R O G P T H H G W Y N I Y L X A B W
 B A U P C E U M C O A W P C F E L J E L
 B V O B K Z Q K X C Y S M G B Y J V P A
 S G C Q I K Z F G R D B Y D J P Q I F P

ANGULARITY
 CHINE
 FOREUDDER
 LOIN
 PASTERNA
 RIBS
 THURLS

BARREL
 DAIRY
 HEARTGIRTH
 MASTITIS
 POINTOF SHOULDER
 STIFLE

CHESTFLOOR
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DAIRY ACTIVITY SHEET

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“Dairy Foods”

Cottage cheese	_____	A. Enzyme used in cheese making
Yogurt	_____	B. A milk protein
Casein	_____	C. By-product of cheese making
Rennet	_____	D. Made from goats milk
Pasteurization	_____	E. Gives the milk a sour taste
Homogenization	_____	F. Milk is churned into this
Feta cheese	_____	G. Sheep’s milk cheese
Low-fat milk	_____	H. Mixture of milk & eggs that has been coagulated
Roquefort	_____	I. Cultured milk product
Butter	_____	J. Soft cheese made with a surface mold
Blue cheese	_____	K. Curds of milk proteins
Lactic acid	_____	L. Unpasteurized milk
Raw milk	_____	M. Heated to 160° for 30 minutes
Custard	_____	N. Milk that is 1-2% butterfat
Whey	_____	O. Process of breaking up fat particles

- Milk is one of the most highly regulated products on the market.
- There are 19 major categories that are considered when a milk inspector completes a dairy farm inspection.
- The wash up system has to be maintained so fat and calcium doesn’t build up.

Feeding silage causes off flavor milk	T	F
Exposing milk to light causes oxidation	T	F
Buttermilk is formed when making yogurt	T	F
Ayrshires have the highest butterfat	T	F
The dairy industry is regulated by the CIA	T	F
Bulk tanks are made of aluminum	T	F
Milk was used for food 5,000 years ago	T	F
Mozzarella is the most consumed cheese	T	F
UTH milk is mainly used for creamers	T	F

Created by Martha Seifert 2020

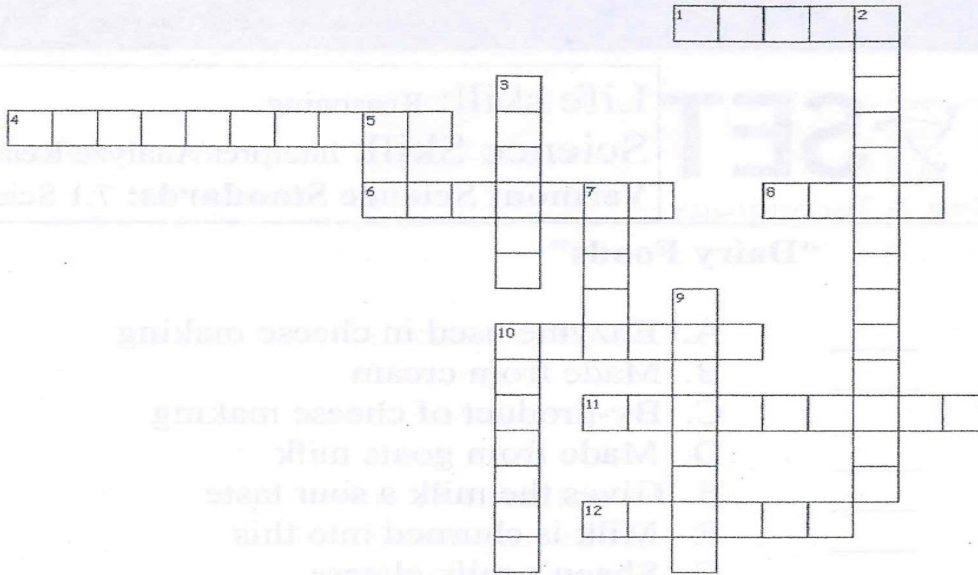
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DAIRY ACTIVITY SHEETS

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Across:

1. four leaf clover
4. cheese with mold on it
6. mixture of milk and eggs
8. by-product of cheese making
10. enzyme used in making cheese
11. caused by light exposure
12. site of developing calf

- Have a club activity and make some ice cream and butter and then sample what you made.
- Educate your friends and classmates about the benefit of dairy products.
- Make a poster for your fair to display in the exhibit hall.

Down:

2. breaking up of fat particles
3. milk is churned into this
5. somatic cell count
7. largest stomach chamber
8. parentage of animal
10. unpasteurized milk

Activity: Make a Purple Cow!

Ingredients:

- 2 cups vanilla ice cream
- 6 ounce can frozen grape juice concentrate
- 1 1/2 cups milk

Put all the ingredients together in a blender.



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