

Answer the questions below and complete the maze to review concepts learned in Lesson 1.2 Milk Safety and Quality. 1. What is the first step needed to produce safe, wholesome milk? 2. What is the process of heating milk to high temperatures to ensure it is safe? 3. Name two places milk is tested for safety and quality? 4. What are the three Cs involved with our role in keeping milk safe? START Trace the trail of milk from the cow to our table by following each of the 8 steps in milk safety. MICK FINISH

Worksheet 2.1: Milk Quality & Safety



Discover Dairy is an initiative of the American Dairy Association North East, Center for Dairy Excellence, Midwest Dairy Council and the Pennsylvania Dairy Promotion Program, and, funded in part by the Center for Dairy Excellence Foundation of Pennsylvania.





Worksheet 2.2: Milk Quality & Safety



Read each of the situations below and color the light either green or red with a crayon or colored pencil. A green light indicates the milk will continue to move through the steps to get to our table. A red light indicates the milk will be discarded or thrown away.

<u>SCENARIO</u>	<u>LIGHT</u>
A state inspector comes to look at the farm. It is clean and sanitary.	RED GREEN
A cow gets the flu (or pneumonia in cow terms). She is given an antibiotic to help her feel better.	RED GREEN
The thermometer on the bulk cooling tank where the milk is stored is broken, and the milk is kept at 50°F instead of 40°F.	RED GREEN
A farmer cleans the cow's udder and teats off care- fully and sprays them with a sanitizing solution to make sure they are clean.	RED GREEN
The milk is tested at the farm and passes all safety and quality standards. It is also tested at the dairy plant and passes all of the tests.	RED GREEN
The milk transport truck breaks down on the way from the farm to the plant, and the milk sits on the truck for several days before it is unloaded.	RED GREEN
The milk is pasteurized at the processing plant.	RED GREEN

Note to Teachers: Answer keys to this worksheet are available on www.discoverdairy.com.

Writing Enrichment: On a separate piece of paper, write a summary paragraph describing the three things you can do at home to make sure milk remains wholesome and high quality. Be sure to incorporate the three "C"s into your paragraph.



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