

# Worksheet 2.1

Name: \_\_\_\_\_

Date: \_\_\_\_\_

## **“Discover Dairy...and Milk Safety”**

### Video Notes

*Instructions: Answer the following questions while watching the “Discover Dairy...and Milk Safety” video.*

- 1. How do we know milk is safe?**
  
  
  
  
  
  
  
  
  
  
- 2. Where is milk tested for safety and quality?**
  
  
  
  
  
  
  
  
  
  
- 3. What is pasteurization?**
  
  
  
  
  
  
  
  
  
  
- 4. What can we do to keep milk safe?**

# Worksheet 2.2

## 8 Steps to Ensure High Quality Milk



# Worksheet 2.3

Name: \_\_\_\_\_

Date: \_\_\_\_\_

**Answer the questions below and complete the maze to review Lesson 1 concepts.**

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?

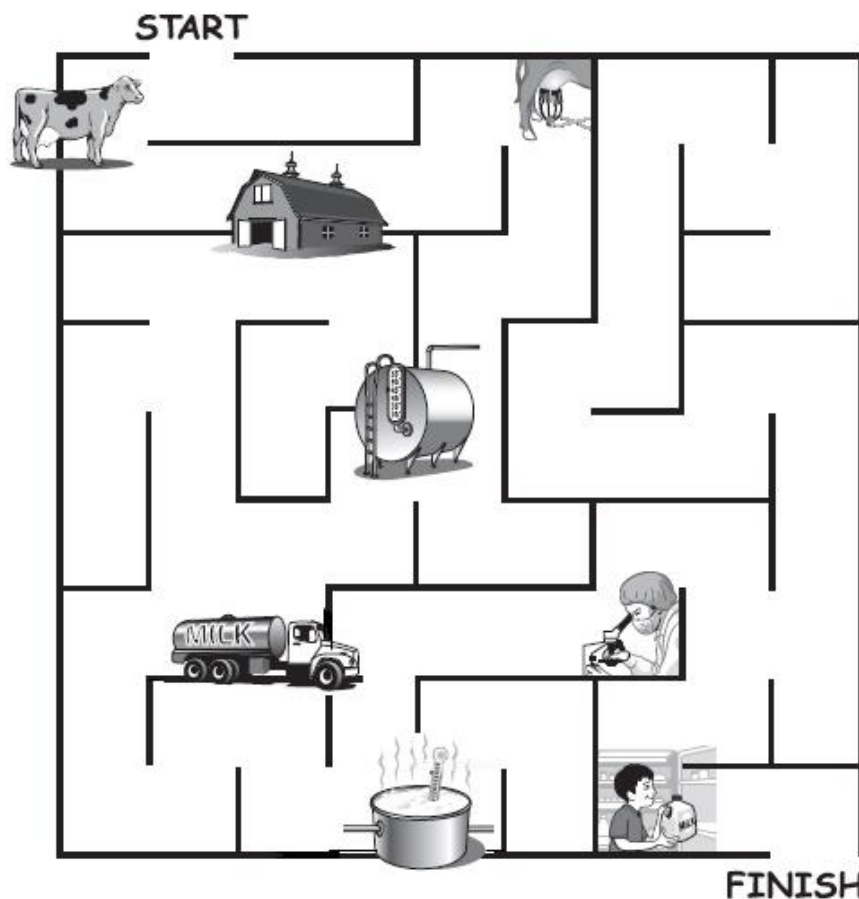
\_\_\_\_\_

4. What are the three Cs involved with our role in keeping milk safe?

\_\_\_\_\_



Trace the trail of milk from the cow to our table by following each of the 8 steps in milk safety.



# Worksheet 2.4

Name: \_\_\_\_\_

Date: \_\_\_\_\_



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.

SCENARIO	LIGHT
A state inspector comes to look at the farm. It is clean and sanitary.	<input type="radio"/> RED <input type="radio"/> GREEN
A cow gets the flu (or pneumonia in cow terms). She is given an antibiotic to help her feel better.	<input type="radio"/> RED <input type="radio"/> GREEN
The thermometer on the bulk cooling tank where the milk is stored is broken, and the milk is kept at 50°F.	<input type="radio"/> RED <input type="radio"/> GREEN
A farmer cleans the cow's udder and teats off carefully and sprays them with a sanitizing solution to make sure they are clean.	<input type="radio"/> RED <input type="radio"/> 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.	<input type="radio"/> RED <input type="radio"/> 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.	<input type="radio"/> RED <input type="radio"/> GREEN
The milk is pasteurized at the processing plant.	<input type="radio"/> RED <input type="radio"/> GREEN





# Worksheet 2.2

## 8 Steps to Ensure High Quality Milk



# Worksheet 2.3

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Date: \_\_\_\_\_

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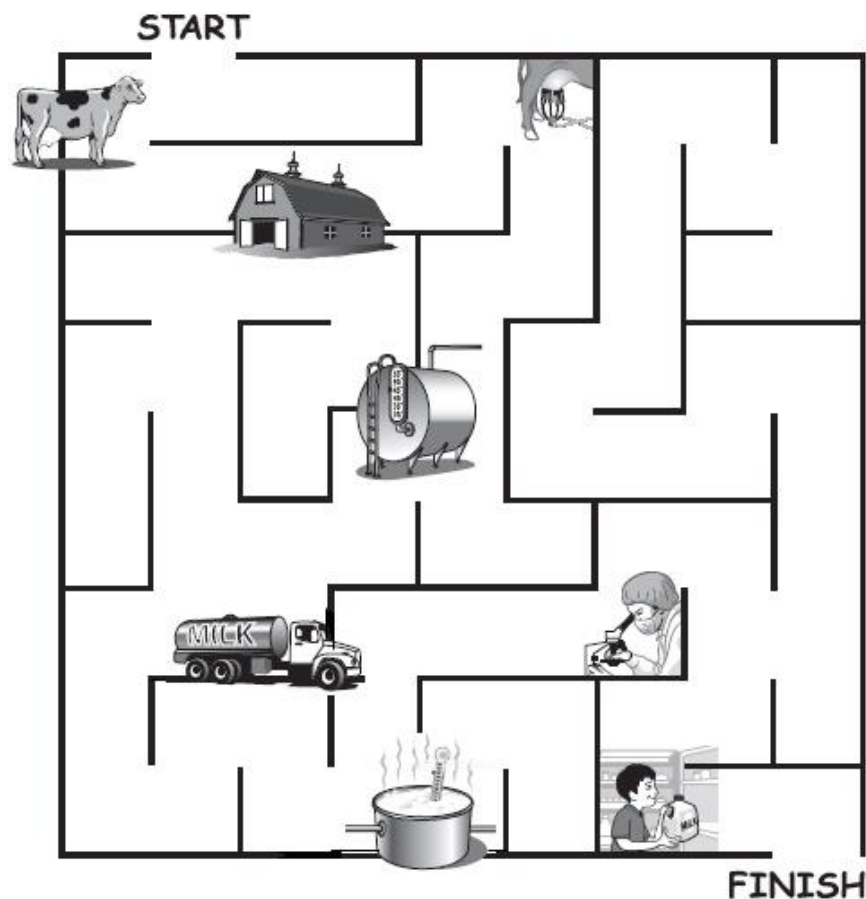
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