

Name: _____

Date: _____

Discover Dairy and Milk Quality & Safety Video Discussion Guide

15 17 40 161.5 Butter Cheese Chilled
Cows Farmers Hands Ice Cream Kills Machines
Minerals Vitamins Warm Water Yogurt

Directions: Fill in the blanks as you watch the "Discover Dairy and Milk Quality and Safety" video.

1. Milk is tested up to _____ different times to ensure its safety.
2. Milk safety starts with _____ who really care about their _____.
3. The whole milking process takes place using modern _____ without human _____ ever touching the milk.
4. Because milk comes out of a cow _____, it is instantly _____ to _____ degrees to keep it fresh.
5. At the processing plant, milk goes through the process of pasteurization which heats the milk to _____ degrees for _____ seconds and then cools it back down to _____ degrees.
6. Pasteurization _____ any microorganisms like bacteria.
7. Milk is made up of mostly _____ and contains over thirteen essential _____ and _____.
8. Milk can be transformed into other kinds of foods. For example, the protein in milk called casein is essential to making _____. The sugar in milk called lactose is key to producing _____. The fat in milk called cream is used to make both _____ and _____.

