

The Story of Milk

Grade Level: K-3

Approximate Length of Activity: One class period

Objective

Teachers

1. Introduce the process of milk production.
2. Teach students how to sequence events.

Students

1. The student will learn where milk comes from.
2. Learn the importance of listening carefully to place the events in sequence.

Michigan Content Standards: (Language Arts) R.IT.00.02; R.IT.00.03; R.IT.00.04; R.IT.01.02; R.IT.01.03; R.IT.01.04; R.IT.02.02; R.IT.02.03; R.IT.02.04; R.IT.03.02; R.IT.03.03

Vocabulary

- **Butter**- a solid yellow fatty food made by churning milk or cream.
- **Cheese**- a food made from milk usually by separating out the curd and molding it.
- **Cottage Cheese**- a very soft cheese made from soured skim milk.
- **Cow**- the adult female of cattle or of any of various usually large animals.
- **Hay**- herbs (as grasses) cut and dried for use as fodder.
- **Ice Cream**- a frozen food containing sweetened and flavored cream or butterfat.
- **Milk**- a whitish liquid secreted by the mammary glands of female mammals as food for their young.
- **Processing**- taking care of according to a routine.



Background

Cows that are well cared for produce wholesome, healthy milk. The dairy farmer keeps the cows healthy by making sure they have plenty of green grass and hay to eat.

Every morning and evening the farmer milks the cows. Some farmers milk their cows by hand. Others use milking machines. The farmer will sell the cows' milk to a milk processing plant.

After the farmer milks the cow, he cools it and stores it in a stainless steel tank. The milk stays in the tank until it is time for it to go to the milk processing plant.

When it is time to take the milk to the processing plant, a stainless steel tank truck comes to the farm and pumps the milk from the cooling tank. The truck's tank acts like a huge thermos bottle and keeps the milk cool during the trip to the processing plant.

When the milk arrives at the processing plant, workers take it and make it into many delicious, healthy things to eat. Some of the milk goes into cartons your parents buy at the store. The rest is made into things like butter, cheese, ice cream and cottage cheese.

Materials Needed

- Bring samples of dairy products for students to taste
- Copies of "The Story of Milk" worksheet

Activity Outline

1. Read and discuss background.
2. Sample dairy products.
3. Hand out the student worksheet.
4. Have students color, cut out pictures and glue them above the appropriate sentences.

Discussion Questions

1. Who keeps the cows healthy?
2. What are the steps in milk production from the cow to the store?
3. What are some products that are considered "dairy"?

Related Activities

1. For more information and activities, contact the Michigan Milk Producers Association, 41310 Bridge Street, P.O. Box 8002, Novi, MI 48376-8002, (248) 474-6672 for more activities about milk. www.mimilk.com
2. Visit a local dairy farm to observe the operations.
3. The lessons included in "The Farmer Grows a Rainbow" portion located in the health section of this curriculum guide.

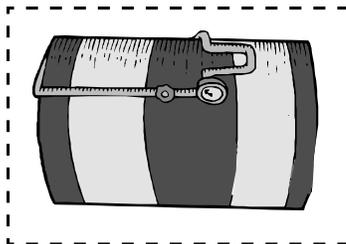
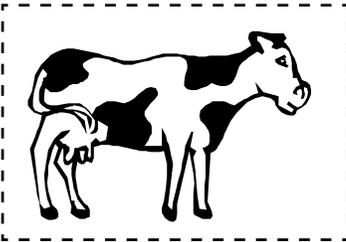
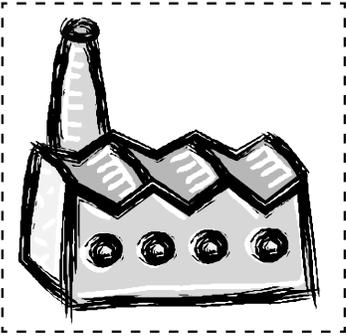
Book Resources

1. "The Milkman's Boy" by Donald Hall
2. "Cow" by Jules Older and Lyn Severance

Acknowledgment: Adapted from "The Story of Milk," Oklahoma Agriculture in the Classroom.



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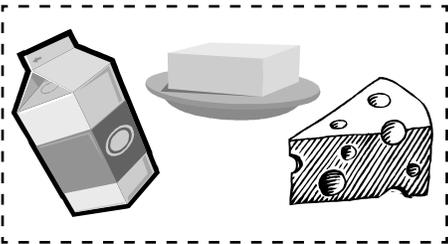


1. Dairy cows on the farm give milk every day.

2. Milk is stored in a cooling tank on the farm.

3. Milk is pumped into a cooling tank on a truck and taken to the milk plant.

4. The dairy plant is where milk is made into things to eat or drink.



5. Many good things to eat and drink are made from milk.