

Spilled Milk

Grade Level: 5 th	Topic: Dairy/Milk	Estimated Time: 50 minutes
<p>Brief Lesson Description: Students will assemble a sequence of photos illustrating the progression of individual agricultural tools throughout the course of history. Then, students will identify which tools or processes have contributed to advancements in food safety. Using the process from farm to carton, students will make observations and draw conclusions about the effect of pasteurization on milk storage. <i>Classrooms will be given supplies to continue the experiment over the course of the week following the FARM Science Lab's visit.</i></p>		
<p><u>Next Generation Science Standards</u> Performance Expectation(s): 5-PS1-3: Make observations and measurements to identify materials based on their properties.</p> <p><u>National Agricultural Literacy Outcomes:</u> T3.3-5 B: Diagram the path of production for a processed product from farm to table. T3.3-5 E: Explain the practices of safe food handling, preparation, and storage. T3.3-5 F: Identify careers in food, nutrition, and health. T5.3-5 C: Explain how agricultural events and inventions affect how Americans live today.</p>		
<p>Specific Learning Outcomes:</p> <ol style="list-style-type: none"> 1. Sequence the historical progression of an agricultural invention. 2. Distinguish which of these inventions are connected to food safety. 3. Interpret the steps in milk processing to determine precautions taken to reduce bacteria growth. 4. Draw conclusions about the effect of pasteurization on milk storage. 		
<p>Narrative / Background Information</p>		
<p>Prior Student Knowledge:</p> <ol style="list-style-type: none"> 1. Humans and food handling practices can affect the quality/safety of our food. 2. Bacteria can cause food to spoil. 3. Bacteria grows on many surfaces in the environment around us. 		