



Keepin' it Fresh

Questions

Name _____

1. List the 8 steps below in the correct order 1-8. These steps make sure milk and the dairy foods we buy at our local grocery store are safe and wholesome.

- _____ It is up to consumers to keep milk safe & pure once we bring it home
- _____ Cooling the milk to 40F or lower to keep it fresh
- _____ Keeping the cows healthy and the barns where they live clean
- _____ Providing a safe milk supply
- _____ Pasteurization
- _____ Transporting Milk to the Processing Plant
- _____ Continuous testing of the milk
- _____ Inspections

2. What are the three C's of a Dairy Farmers job?
3. What happens to the milk that does not meet the safety standards when it is inspected?
4. Who regularly inspects the dairy farms to make sure the milking equipment, barn, and cows are clean?
5. Up to how many times is the milk tested and re-tested for safety and quality throughout the milk production process?
 - a. 15 times
 - b. 3 times
 - c. 8 times
 - d. 17 times
6. How long does the process take to squeeze the milk out of the udder through the teats using the milking equipment?
 - a. 10 minutes
 - b. 6 minutes
 - c. 2 minutes
 - d. 4 minutes

Match the Vocabulary word with the correct definition.

7. _____ Udder
8. _____ Teat
9. _____ Inspector
10. _____ Pasteurization
11. _____ Sanitize
12. _____ Milking Equipment
13. _____ Milk Tank
14. _____ Transport Truck
15. _____ Dairy Plant
16. _____ Antibiotic
17. _____ Regulators

- A. The place where milk is pasteurized and bottled for fluid milk or made into dairy products
- B. The projections on the bottom of the udder with openings for the milk to be removed from the udder
- C. The process of cleaning something to ensure any dirt or harmful residues are removed
- D. An insulated tank where milk is cooled to below 40F and stored until it is delivered to the dairy plant.
- E. The mammary gland of the cow where she produces and stores the milk
- F. Organizations representing the state and their U.S. who makes sure farms and processing plants for their part to ensure a safe, wholesome milk supply.
- G. What is used to gently remove the milk from the cow's udder during the milking process
- H. An insulated tanker truck that transports the milk from the farm to the dairy plant.
- I. Someone who represents the state or the U.S. Department of Agriculture who evaluates dairy barns, cows, and equipment to make sure they are kept clean and properly managed.
- J. Medicine given to a cow to treat her when she is sick- much like a doctor prescribes an antibiotic for people who are sick
- K. The process of heating milk to high temperatures (at least 125F) for a short period of time, It ensures milk and dairy products are safe to drink and eat.

Fill in the blanks for the following section of questions.

18. _____ is a very important step in ensuring _____.
_____. It is the process of heating milk to high temperatures
(_____) for a short period of time.
19. _____ cows produce _____ milk.
20. The milk from the cows flow through _____ to
the large _____. Here the milk is cooled quickly to _____
or lower to keep it fresh.