

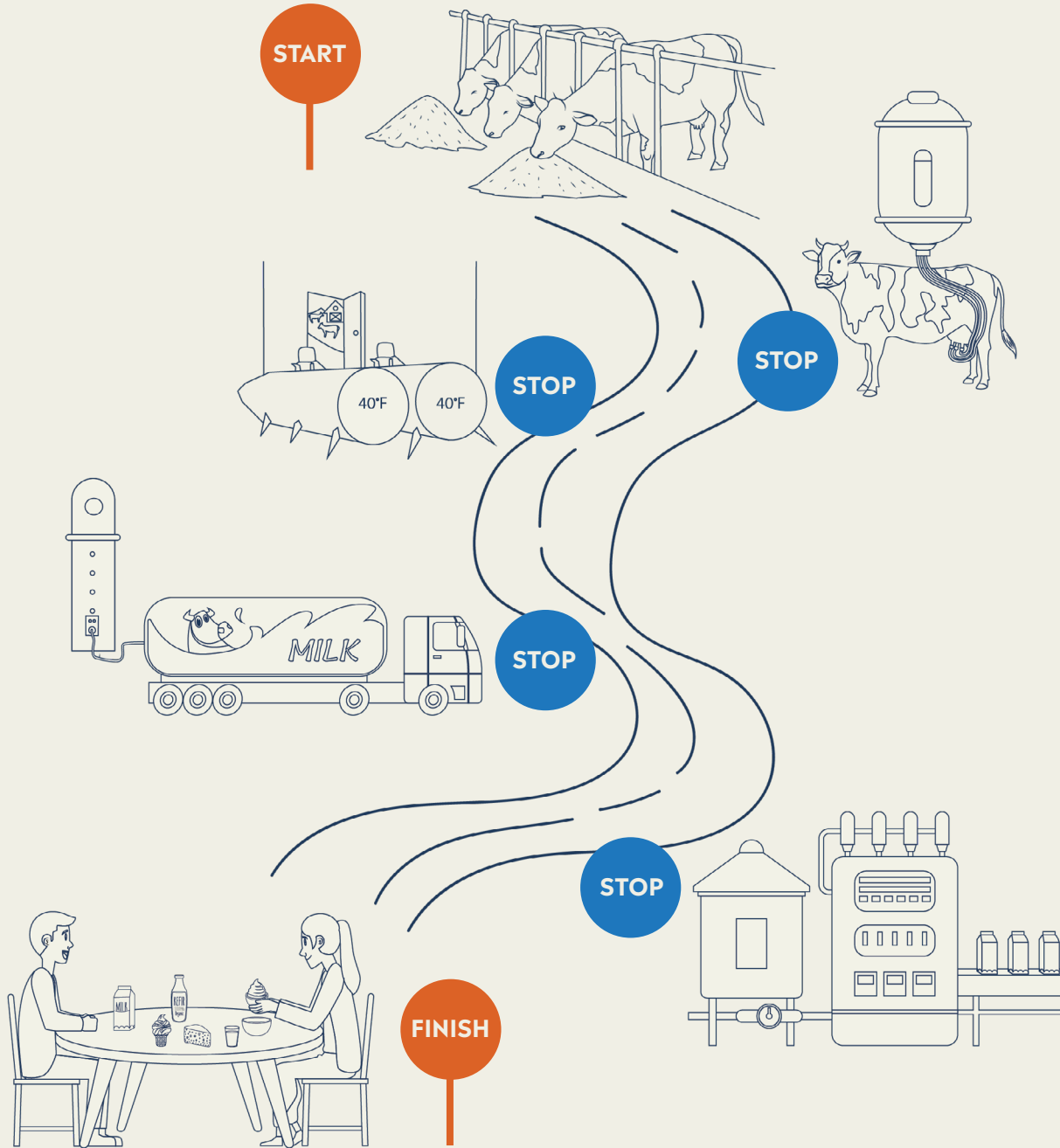
EXPLORE DAIRY STUDENT WORKBOOK



STUDENT'S NAME _____ DATE _____

MILK FROM FARM TO YOU STORY:

Fill in the roadmap telling the story of how milk gets from the dairy farm to you. In one sentence, tell what is happening at each step, starting at the dairy farm and finishing with you.



For more information and additional resources, visit: <https://DairyCouncilofCA.org>

**STUDENT WORKBOOK****DAIRY AROUND THE WORLD**

Many dairy foods are enjoyed all over the world! Match the dairy food to a country where it is traditionally served. Use the following list of countries and write your answers in the column named "Country."

List of Countries: Argentina, France, Greece, Iceland, India, Italy, Japan, Mexico, Russia, South Africa, Jamaica, United States. (Use each country only one time)



After you have named the countries:

Put a check mark next to the foods you have tried ✓ and circle the foods you would like to try ○

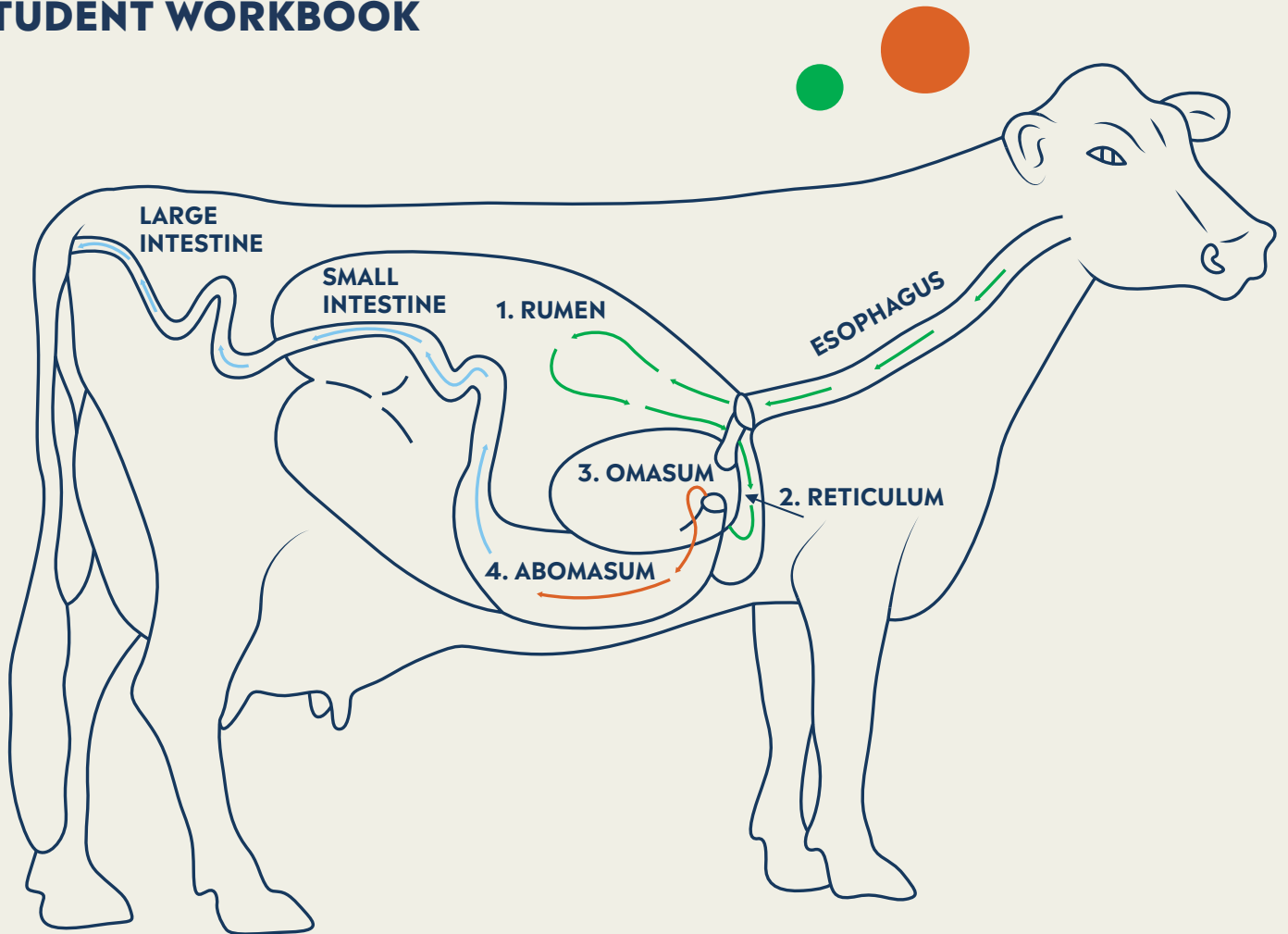
PHOTO	DAIRY FOOD AND DESCRIPTION	COUNTRY
	<input type="checkbox"/> FETA CHEESE A soft, white, crumbly cheese. It is often served with olives. Feta can be made from goat, sheep, or cow milk.	_____○
	<input type="checkbox"/> AMASI A favorite food of the Zulu people. It is fermented, creamy, sour milk. It may be served in a clay pot. The flavor is more tart than cottage cheese or plain yogurt.	_____○
	<input type="checkbox"/> PANEER A soft and firm cheese that doesn't melt when heated. It can be grilled or fried. It is often added to curries.	_____○
	<input type="checkbox"/> DULCE DE LECHE A sweet treat for toast, desserts, or waffles. It is made by cooking milk and sugar together for 2 to 3 hours. A similar dessert is called cajeta in Mexico.	_____○
	<input type="checkbox"/> KEFIR A tangy, tart drink that is made by fermenting milk and kefir grains. Kefir was traditionally eaten in warm soups from this northern region. It is known to support wellness.	_____○



STUDENT WORKBOOK

PHOTO	DAIRY FOOD AND DESCRIPTION	COUNTRY
 <p>Sakura Photo: Jonathan Deamer, CC BY-SA 4.0, via Wikimedia Commons</p>	<input type="checkbox"/> SAKURA <p>A soft, creamy white cheese that tastes salty, sour, and sweet with a flavor of cherry blossoms. The name means “cherry blossom”.</p>	_____○
	<input type="checkbox"/> PARMESAN CHEESE <p>An aged hard cheese made from cow’s milk and commonly grated or shaved as a topping on pasta, lasagna, soup, risotto, and salad.</p>	_____○
	<input type="checkbox"/> CHOCOLATE MILK <p>Hundreds of years ago, explorers saw people from this island mixing a warm drink of cacao, milk, and cinnamon. It was later brought to London as a treat and medicine.</p>	_____○
	<input type="checkbox"/> SKYR <p>A cultured yogurt that is thick, creamy, and not tart. Skyr has been a part of this Arctic country’s cuisine for over a thousand years.</p>	_____○
	<input type="checkbox"/> SOFT SERVE <p>Softer than regular ice cream. This treat is mixed with air. It was first made in the 1930s when freezers and ice cream trucks became popular in this country.</p>	_____○
	<input type="checkbox"/> BRIE <p>Officially called “Brie de Meaux,” a cheese over 1,200 years old. The flavor is rich, buttery, and earthy. It is runny on the inside with a rind on the outside that can be eaten.</p>	_____○
	<input type="checkbox"/> QUESO OAXACA <p>A white, semi-soft, stringy cheese that is named after where it was first made. It goes with quesadillas, tacos, poblano peppers, soup, and beans.</p>	_____○

EXPLORE DAIRY STUDENT WORKBOOK



ESOPHAGUS → 1. RUMEN → 2. RETICULUM → 3. OMASUM → 4. ABOMASUM → INTESINE
