

# VIRTUAL FARM TOUR

## Grades 6-8 Interactive Worksheet

What is the most common breed of dairy cow in California?

\_\_\_\_\_

On average, how much milk does a dairy cow produce per day?

\_\_\_\_\_ gallons

Name 3 byproducts that cows upcycle:

\_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_.

What type of digestive system do cows have? \_\_\_\_\_

Can you name the compartments? : \_\_\_\_\_,

\_\_\_\_\_, \_\_\_\_\_

Before a cow is able to produce milk, she must become a:

\_\_\_\_\_

How many times per day do most California dairy farms milk their cows?

\_\_\_\_\_

To keep it fresh, what temperature does the bulk tank keep the milk? (circle one)

82° – 85° F

97° – 100° F

37° – 40° F

0° – 5° F

What two processes are done at the creamery?

\_\_\_\_\_, \_\_\_\_\_

What is in milk that helps build strong bones and teeth?

\_\_\_\_\_

Name two dairy products made from milk \_\_\_\_\_ and \_\_\_\_\_

It takes \_\_\_\_\_ days for milk to get from the farm to schools or grocery stores, for you to enjoy.

Answer Key:

1. *Holstein* (black & white) cow
2. *5-10 gallons*
3. Options- *citrus peel, citrus pulp, cotton seed, almond hulls, soybean*
4. *Ruminant; rumen, reticulum, omasum, abomasum*
5. *Mother* (must have a calf)
6. *2 times* (some farms milk 3x)
7. *37° – 40° F*
8. *Pasteurize & Homogenize*
9. *Calcium*
10. *Cheese, chocolate milk, sour cream, yogurt, cottage cheese, etc.*
11. *2 days, 48hrs.*