



# Senior Activity Sheet 5

## From Grass to your Glass

Read about the production of milk below.

Number the sentences in the correct sequence.

On the next page write the sentences in the correct order and illustrate each stage of milk production.

- Stage \_\_\_\_\_ :** Before collecting milk from the farmer, the driver takes samples to test the quality of the milk.
- Stage \_\_\_\_\_ :** The milk is then filled into various containers. After that, lorries are loaded with crates of milk for delivery to the home or to the shop. Some of it is delivered straight to schools.
- Stage \_\_\_\_\_ :** When the driver arrives at the dairy, he pumps the milk out of his tanker into large, refrigerated container tanks. The tanker is then carefully washed inside so it is ready for the next day's collection.
- Stage \_\_\_\_\_ :** Cows are milked twice a day in the milking parlour. The milk collected is stored below 4° Celsius in a milk tank and is collected from the farm by refrigerated tankers every 2-3 days.
- Stage \_\_\_\_\_ :** So the next time you enjoy a delicious glass of milk, you can be sure you're drinking a high quality, natural and nutritious drink.
- Stage \_\_\_\_\_ :** The milk is tested again at the dairy, this time by a laboratory worker, for quality and purity.
- Stage \_\_\_\_\_ :** Cows are fed on nutritious fresh grass.
- Stage \_\_\_\_\_ :** The milk is pasteurised to make sure there are no germs in it. Pasteurisation, invented by Louis Pasteur, involves heating the milk to a high temperature for a short time (72° Celsius for 15 seconds), followed by rapid cooling. Some milk goes a stage further and is homogenised.



# From Grass to your Glass

|                |                |                |                |
|----------------|----------------|----------------|----------------|
| <b>Stage 1</b> | <b>Stage 2</b> | <b>Stage 3</b> | <b>Stage 4</b> |
| <b>Stage 5</b> | <b>Stage 6</b> | <b>Stage 7</b> | <b>Stage 8</b> |

