

Infant Lesson Plan 5

From Grass to your Glass

Objective

To develop pupils' awareness of the importance of dairy farming and their understanding of everyday life on a farm. Duration: **30 minutes** (approximately).

Curricular Links



Geography:

Human environments ⇨ Living in the local community ⇨ People at work

Words of the Day

Dairy Farm – A type of farm where dairy products are produced.

Grazing – Animals, like cows, feeding on growing grass.

Milking Parlour – A building on a dairy farm which is used for milking cows.



Class Discussion

Pass the Beanbag - Ask pupils to share their prior knowledge/experience of dairy farming by passing a beanbag around the class. Pupils who have the beanbag share with the class.

Prompt Questions:

- 1 What is dairy? (It is food like milk, yogurt and cheese).
- 2 What is dairy farming? (It is the type of farming which gives us dairy products like milk, yogurt and cheese).
- 3 What animals do you think you would see on a dairy farm? (Cows).
- 4 Have you been to a dairy farm? Describe what you might see on a dairy farm. (e.g. cows, a milking parlour, milking machines, hay).

Pair Discussion

Ask pupils to think about how farmers might take care of the cows on their farm. Ask pupils to discuss their ideas with a partner and then to share with the class.

Prompts for discussion:

- Farmers have bedding for cows to sleep on.
- Farmers can leave cows grazing on fresh grass outdoors for an average of 240 days a year!
- Farmers move cows from field to field so that they have enough grass to eat.
- Farmers bring cows indoors during the cold weather in winter.
- Farmers make sure cows have food to eat.
- Farmers keep the cow sheds and milking parlours clean.
- Farmers make sure that a vet visits the farm to keep the cows healthy.



Personal Activity

Begin by asking pupils as a class to think about how milk gets from a farm to a glass on the kitchen table. Then give each pupil a copy of the 'From Grass to your Glass' activity sheet. Ask them to look at the images for the 6 stages of milk production 'From Grass to your Glass' and to sequence them in the correct order from 1 to 6. Then discuss as a class, talking through each of the stages in the milk production process. *(Correct sequence outlined on page 23).

Extension Activities

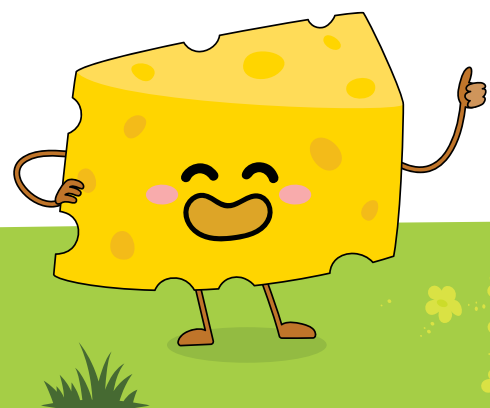
- 1 Ask pupils to design the cover of a milk carton.
- 2 Ask pupils in groups to create their own class/school 'From Grass to your Glass' wall frieze.

Bring it Home

Encourage your pupils to take home the message of the importance of dairy farming.

As a homework activity, you can ask your pupils to:

- 1 Look at dairy products in the fridge and identify where they were sourced from. For example, was anything sourced from a local farm?
- 2 Does milk in their fridge carry the NDC 'Farmed in the Republic of Ireland' guarantee?
- 3 Do they know a local dairy farmer?
- 4 Ask them to find out how many litres of milk each family member has for a week. Compare.



From Grass to your Glass - The 6 stages of milk production

Stage 1 – Cows are fed on fresh grass.

Stage 2 – Cows are milked twice a day in the milking parlour. The milk is kept cool in a milk tank. It is collected from the farm by tankers every 2-3 days.

Stage 3 – At the dairy, the driver pumps the milk out of his tanker into big cool tanks.

Stage 4 – At the dairy, the milk is tested to make sure it is good and that it has no germs in it.

Stage 5 – The milk is then filled into containers. Lorries deliver milk to homes and schools.

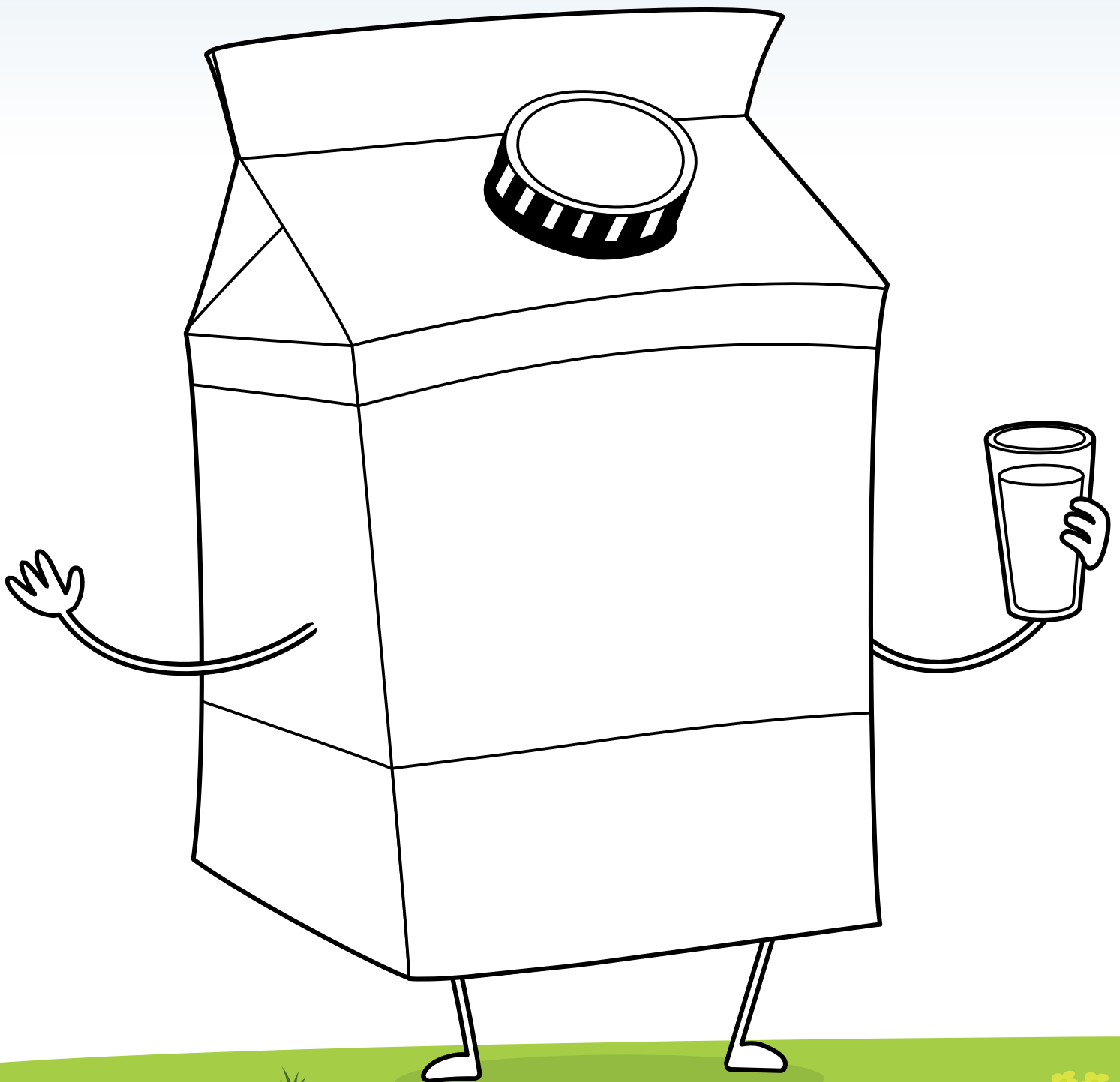
Stage 6 – So the next time you enjoy a delicious glass of milk remember you're drinking a natural and healthy drink.



Get Creative!

Design your own School Milk Carton.

You can include pictures of grass, cows, farmers or keep it simple and just draw a splash of delicious fresh milk!



Recipe Challenge

Why not reduce your waste by making the most of leftover fruit and vegetables? You can create your own sumptuous smoothie using fast-ripening berries, bananas and apples. Or you could create your very own signature soup using a variety of vegetables that are wilting or leftover at the end of the week. Be sure to get some help in the kitchen when using sharp utensils and cooking appliances. Enjoy!

Draw a picture here

Ingredients

*(list ingredients and quantities,
e.g. half a chopped onion)*

Directions

*(Describe how to make the smoothie or
soup, e.g. gently heat oil in a saucepan
and cook the onion until soft)*