

You can read our [Dairy Farming for ME](#) book right from our website on your computer or smart device, or project onto a screen or smart board!

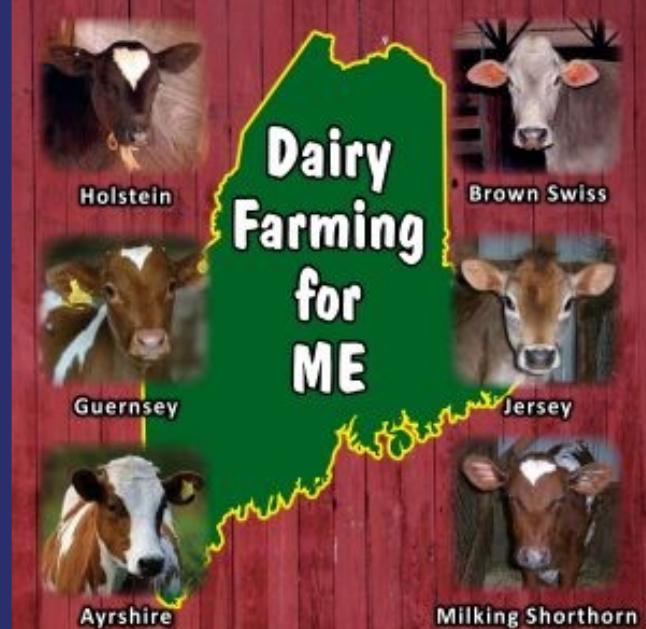
Our [Teach ME Food and Farms](#) website **Dairy lessons and activities** to accompany the book and supplement instruction. Here are just a few examples of the many you can find on the website:

- [Dairy Word Search](#)
- [Cow-nect the dots](#)
- [Dairy Crossword](#)
- [Cow Mask](#)
- [Calcium Trail Maze](#)
- [Dairy Farm fill-in-the-blank](#)
- [Fun with Cow-culations](#)

#### Other Dairy Activities:

- Make butter or ice cream as a class
- Taste Testing - Sample different types of cheese. Discuss the taste, texture, and process of making each kind. What are the pros and cons of each? Count the favorites and graph the results.
- Visit a local dairy farm! Visit the Get Real Get Maine website to find the contact information for one closest to you.
- Brainstorm different dairy products and dairy breeds. Look up what types of cows are used for what products.

Teachers can register for a [Harvest of Curricula](#) to support Maine Farmers and producers, and harvest of the month! For Direct delivery to your inbox [Sign up here!](#)



Funding from this Specialty License plate and the **Department of Agriculture, Conservation and Forestry** supports teacher curriculum materials connecting classrooms to the HARVEST OF THE MONTH project! Please thank everyone you know with this plate!



#### Suggested MAITC Lesson Plans for Educators

(Aligned to State & National Standards)

[www.TeachMEFoodandFarms.org](#)

- **Dairy.** Grades 3-5. Students will be able to look at the origin of dairy cows and the differences between cow breeds. They also will be able to explain the difference between organic and traditional dairy farming. Students will be able to write directions and construct bar graphs while learning about nutrition and composting activities.
- **Milk Matters.** Grades 3-5. Students will make ice cream or butter so they can observe the process of liquid changing to a solid.

# LESSONS FROM THE *National* Agriculture in the Classroom

## CURRICULUM MATRIX

Searchable directly from the MAITC Home page



Sign up for our newsletter [here](#) to receive monthly updates and other teacher resources



## April is Dairy Month!

[It's a MOO-story!](#) Grades K-5. Students will be introduced to the dairy industry and will make observations about how historic tools such as a butter paddle, cheese press, and milk tester can be used to process milk on a dairy farm.

[A Day Without Dairy](#). Grades 3-5. In this lesson, students will create, read, and interpret graphs relating to the economic importance of the dairy industry and be challenged to understand the economic consequences of a day without dairy.

[Cowabunga! All About Dairy Breeds](#). Grades 3-5. In this lesson, students will understand breed characteristics and countries of origin for five different breeds of dairy cattle. Students will discover why dairy farmers choose individual breeds for specific purposes.

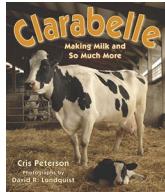
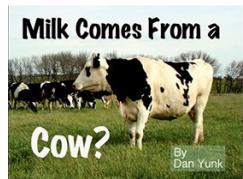
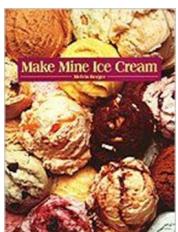
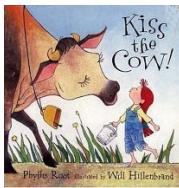
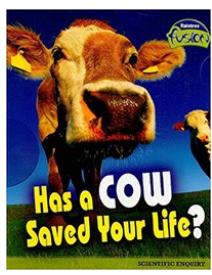
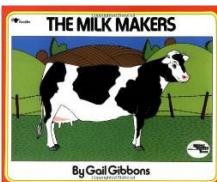
[The Ultimate Efficient Recycler](#). Grades 3-5. In this lesson, students will examine how cows help conserve natural resources by identifying the important role dairy cattle have in reducing, reusing and recycling food processing by-products. Students will identify each of the stages in the ecological cycle and the important role of decomposers.

[FoodMASTER Middle: Yogurt](#). Grades 6-8. Students will learn the role of bacterial fermentation and evaluate the effect of fat content, sugar content (lactose), and temperature in bacterial fermentation as they make yogurt.

[Blue's the Clue: Souring Milk for Science](#). Grades 6-12. This lab introduces students to the effect temperature has on reducing and controlling the growth of bacteria. Students will use conventionally pasteurized and ultra-high-temperature (UHT) milk to observe how different temperatures (hot, room temperature, cool, and freezing) affect the growth of spoilage bacteria. They will also learn about the importance of pasteurization in keeping food safe.

[Lactose Lab: Some Don't Like it Sweet](#). Grades 9-12. In this lesson students will learn the chemistry and composition of milk, identify the difference between a monosaccharide and disaccharide, and carry out a laboratory activity testing the effect of the enzyme lactase on various milks.

### Books about Dairy!



### Dairy Videos



Check out this video about a Maine Dairy Farm

More videos and virtual farm tours can be found on the [American Dairy Association website here](#)

### Other dairy companion resources:

The NAITC Matrix has a plethora of other dairy companion resources—kits, posters, books, multimedia, activities, readers, and other websites. [Search or browse the matrix here](#).