

Worksheet 2a

Dairy Word Study



1. Use the upside down word bank below to unscramble the following words:

MILKING, BIRTH, CUD, FOUR, UDDERS

DCU DSEURD RIBTH RUFO KINMLIG

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2. Use your knowledge from the [Discover How Milk is Made](#) (2:39) and [How Cows Make Milk](#) (2:46) or an online dictionary to find the meaning of the following dairy words:

Ruminant

Pasteurisation

Homogenisation

Discover Aussie Dairy

Worksheet 2b

How Are Dairy Products Made?



Tick the correct answers after watching the [Discover How Cheese is Made](#) (3:10) video.

1 What is the most popular type of cheese in Australia?

<input type="checkbox"/>	a Feta
<input type="checkbox"/>	b Cheddar
<input type="checkbox"/>	c Blue cheese
<input type="checkbox"/>	d Swiss



2 What is the name of the special mix of microorganisms added to milk to make cheese?

<input type="checkbox"/>	a Rennet
<input type="checkbox"/>	b Mold
<input type="checkbox"/>	c Yeast
<input type="checkbox"/>	d Starter culture

3 How long is vintage cheddar cheese matured for?

<input type="checkbox"/>	a 1 to 3 months
<input type="checkbox"/>	b 6 to 12 months
<input type="checkbox"/>	c 1 to 2 years
<input type="checkbox"/>	d 2 to 4 years



Fill in the missing words after watching the [Discover How Other Dairy Products Are Made](#) (3:07) video.

4 To make butter, fresh milk is pasteurised and then agitated until the fat globules combine to become



5 The machine used to separate cream from fresh milk is called a

c _ _ t _ _ f _ _ e

6 After whipping and aerating ice cream, it is frozen at ___ degrees Celsius before being packaged. It is then frozen at -25 degrees Celsius before transporting to shops for sale.



Worksheet 2c

Create Your Own Butter Experiment

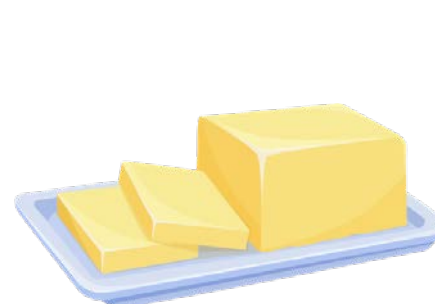
As a class, read through the experiment below and fill in your answers on the lines provided.

Aim: To investigate the physical changes that occur in cream when it is shaken

Prediction: (what do you think will happen?):

Method:

- 1 Using a measuring cup, measure one cup of cream and pour it into a jar. Ensure that the jar is only half-full to allow space for the cream to move during shaking.
- 2 Seal the jar with a lid and shake vigorously for 5–10 minutes. Take turns with group members.
- 3 Observe any changes and continue shaking until separation occurs.
- 4 Carefully open the jar and pour out the liquid buttermilk into another container.



Activity

Results:

- 1 Draw a labelled diagram of the jar and its contents after shaking for 5 to 10 minutes.

A large, empty rectangular box with a black border, intended for a student to draw a diagram of the jar and its contents after shaking the cream.

Worksheet 2c

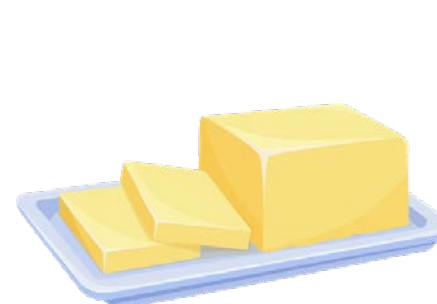
Create Your Own Butter Experiment

Discussion questions:

1 What changes were seen in the cream's texture during shaking?

2 Why does the cream eventually separate into butter and buttermilk?

3 What might have happened if the cream was shaken for a shorter amount of time?



Activity

Conclusion:

2 Draw a labelled diagram of the jar and its contents after shaking for 5 to 10 minutes.