

UNIT 3: HOW MILK IS MADE

READ AND MATCH CORRECTLY

<u>STEP 1:</u> COWS GRAZING	This step is about how milk is stored in vats or silos that are refrigerated and agitated all the time.
<u>STEP 2:</u> HARVESTING MILK	This step is about different samples of milk that are tested for antibiotic, temperature, bacteria count, milkfat, among others.
<u>STEP 3:</u> STORING MILK	This step is about milk and its pasteurization, homogenization and further processing.
<u>STEP 4:</u> TRANSPORTING MILK	This step is about cows and their food and diet. Fresh paddocks of grass are their main food.
<u>STEP 5:</u> LABORATORY TESTING	This step is about how milk gets to different stores, ready to be sold.
<u>STEP 6:</u> PROCESSING MILK	This step is about special tankers that keep the milk cold until it gets to the processing factory.
<u>STEP 7:</u> DISTRIBUTING AND SELLING MILK	This step is about the frequency in which cows are milked. It is often twice a day, but sometimes, it can be three times a day.