Name: _____ Date: _____

The Journey of Milk From Cow to Carton

Circle group

Milk starts inside a dairy cow. By the time it lands in your cereal bowl, it has gone through several careful steps. Each step has a job to do.

First, the cows are milked. Machines that are gentle and clean often do this. The milk goes straight into a cold tank so it stays fresh. Warm milk is a good place for germs to grow. So cooling it fast matters a great deal. Then a tanker truck carries the cold milk to a dairy plant.

At the plant, workers test the milk to see that it is safe. Next comes pasteurization. The milk is heated to a set temperature and held there for a set time. The heat kills harmful germs that might be in the milk. Then the milk is cooled right away. The process is named for Louis Pasteur. He was a French scientist. Long ago he showed that heat could stop germs from spoiling food and drinks.

Pasteurized milk still has some living things in it. So it must be kept cold. That is why a carton belongs in the refrigerator. Before pasteurization, milk could carry germs that made people sick. Today, this careful trip keeps a cold glass of milk safe to drink.

Questions

1. Where does the milk go right after milking?

_____

_____

2. What carries the milk to the dairy plant?

_____

_____

3. What does pasteurization do to harmful germs?

_____

_____

4. Who is pasteurization named for?

_____

_____

5. Why is it important to cool milk fast after milking?

_____

_____

6. Why must pasteurized milk still be kept cold?

_____

_____

Words to know

dairy: a farm or business that makes milk and foods made from milk
pasteurization: heating a food or drink to kill germs and then cooling it
tanker: a large truck with a tank for carrying liquids
temperature: how hot or cold something is
refrigerator: a kitchen machine that keeps food cold

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

The Journey of Milk From Cow to Carton

Triangle group

Milk starts out inside a dairy cow, but by the time it lands in your cereal bowl, it has traveled through several careful steps. Each one has a job to do.

First, the cows are milked, often by machines that are gentle and clean. The milk goes straight into a cold tank so that it stays fresh. Warm milk is a good place for germs to grow, so cooling it quickly matters a great deal. A tanker truck then carries the cold milk to a dairy plant.

At the plant, workers test the milk to see that it is safe. Next comes the step called pasteurization. The milk is heated to a certain temperature and held there for a set amount of time. The heat kills harmful germs that might be in the milk, and then the milk is cooled right away. The process is named for Louis Pasteur, a French scientist who showed long ago that heat could stop germs from spoiling food and drinks.

Pasteurized milk is not completely free of every living thing, so it must still be kept cold. That is why a carton belongs in the refrigerator and not in a lunch box all day. Before pasteurization became common, milk could carry germs that made people sick. Today, this careful trip keeps a cold glass of milk safe to drink.

Questions

1. Where does the milk go right after the cows are milked?

_____

_____

2. What carries the milk to the dairy plant?

_____

_____

3. What does pasteurization do to harmful germs?

_____

_____

4. Who is pasteurization named for?

_____

_____

5. Why is it important to cool milk quickly after milking?

_____

_____

6. Why must pasteurized milk still be kept in the refrigerator?

_____

_____

Words to know

dairy: a farm or business that makes milk and foods made from milk
pasteurization: heating a food or drink to kill germs and then cooling it
tanker: a large truck with a tank for carrying liquids
temperature: how hot or cold something is
refrigerator: a kitchen machine that keeps food cold

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

The Journey of Milk From Cow to Carton

Square group

Milk begins its life inside a dairy cow, but by the time it arrives in your cereal bowl, it has traveled through several carefully managed steps, and each one serves an important purpose.

First, the cows are milked, frequently by machines that are both gentle and sanitary. The milk flows directly into a cold tank so that it remains fresh. Warm milk is an ideal environment for germs to multiply, so cooling it promptly matters enormously. A tanker truck then transports the chilled milk to a dairy plant.

At the plant, workers test the milk to confirm that it is safe. Next comes the step known as pasteurization. The milk is heated to a specific temperature and held there for a set period of time. The heat destroys harmful germs that might be present in the milk, and the milk is then cooled immediately. The process is named for Louis Pasteur, a French scientist who demonstrated long ago that heat could prevent germs from spoiling food and drinks.

Pasteurized milk is not entirely free of every living organism, so it must still be kept cold. That is precisely why a carton belongs in the refrigerator rather than in a lunch box all day. Before pasteurization became widespread, milk could carry germs that made people ill. Today, this careful journey ensures that a cold glass of milk is safe to drink.

Questions

1. Where does the milk flow immediately after the cows are milked?

_____

_____

2. What transports the chilled milk to the dairy plant?

_____

_____

3. What does pasteurization do to harmful germs?

_____

_____

4. Who is the process of pasteurization named for?

_____

_____

5. Why does it matter so much to cool milk promptly after milking?

_____

_____

6. Why must pasteurized milk still be kept in the refrigerator?

_____

_____

Words to know

dairy: a farm or business that makes milk and foods made from milk
pasteurization: heating a food or drink to kill germs and then cooling it
tanker: a large truck with a tank for carrying liquids
temperature: how hot or cold something is
refrigerator: a kitchen machine that keeps food cold

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: The Journey of Milk From Cow to Carton

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: The Journey of Milk From Cow to Carton

Easier · 207 words · Flesch-Kincaid grade 2.8

1. Into a cold tank.
2. A tanker truck.
3. The heat kills them.
4. Louis Pasteur, a French scientist.
5. Warm milk is a good place for germs to grow.
6. It still has some living things in it, so it can spoil if it gets warm.

Triangle: The Journey of Milk From Cow to Carton

This passage · 225 words · Flesch-Kincaid grade 5.4

1. Into a cold tank.
2. A tanker truck.
3. The heat kills them.
4. Louis Pasteur, a French scientist.
5. Warm milk is a good place for germs to grow.
6. It is not free of every living thing, so it can still spoil if it gets warm.

Square: The Journey of Milk From Cow to Carton

Harder · 230 words · Flesch-Kincaid grade 8.2

1. Directly into a cold tank.
2. A tanker truck.
3. The heat destroys them.
4. Louis Pasteur, a French scientist.
5. Warm milk is an ideal environment for germs to multiply.
6. It is not entirely free of living organisms, so it can still spoil if it becomes warm.