PURDUE EXTENSION BOONE COUNTY

4-H Dairy Goat Worksheets
Grade 7-B

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Name: 4-H Club:	
	Dairy Goats
1.	Typically where does bacteria enter the udder of a goat?
2.	Identify the economic losses associated with mastitis
3.	Explain "clinical mastitis", identifying symptoms.
4.	Identify the recommended teat disinfection methods.
5.	Explain the difference between batch pasteurization and flash pasteurization.
6.	What are some of the reasons in which a majority of the processors use high-temperature short-time pasteurization(flash pasteurization)
7.	Explain the 4 step process of making cheese from goat milk.
8.	Coagulation of the milk protein is necessary to separate the from the .

is known as the fight of flight hormone.