

# PURDUE EXTENSION NOBLE COUNTY

## 4-H DAIRY WORKSHEETS

Grade 7-D



Name: \_\_\_\_\_

4-H Club: \_\_\_\_\_

Leader Signature: \_\_\_\_\_

Date: \_\_\_\_\_

**Care, Products, Pricing, Production & Reproduction: Please write the correct answer on the line provided to correctly complete the statement.**

- The two major roles of the female reproductive system are:
  - \_\_\_\_\_
  - \_\_\_\_\_
- The primary function of the male reproductive system is to produce \_\_\_\_\_, also known as \_\_\_\_\_.
- What are the four routes of administering medication to your animal?
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
- One and one-half ounces of \_\_\_\_\_ contains as much calcium as one cup of \_\_\_\_\_.
- What is hot milk \_\_\_\_\_. There is a \_\_\_\_\_ policy in milk.
- Before administering animal drugs the animal should be \_\_\_\_\_ properly.
- What are the six pillars of character?
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
  - \_\_\_\_\_
- To make \_\_\_\_\_ of ice cream it takes approximately \_\_\_\_\_ of whole milk.
- Using \_\_\_\_\_ to train, feed or show your animal is wrong. If you see it happening, \_\_\_\_\_. Tell a committee member, show official or other responsible \_\_\_\_\_.
- What are the most obvious signs of estrus in cows?
  - \_\_\_\_\_
  - \_\_\_\_\_

Answers can be found in the OSU Dairy Resource Handbook – 4-H 127R.

C. \_\_\_\_\_

D. \_\_\_\_\_

11. Today milk going toward cheese consumption has surpassed \_\_\_\_\_ consumption.
12. As a 4-H member caring for an animal you need to understand \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_ from the 4-H program.
13. What does the FDA do? \_\_\_\_\_
14. All \_\_\_\_\_ for cattle must be stored so that they will not come into contact with milk or \_\_\_\_\_.
15. It takes approximately 50 pounds of milk to make \_\_\_\_\_ of cheese.
16. It takes 84.4 pounds of milk to make \_\_\_\_\_ of butter.

**Processing and Production Cross Word: Please write the correct answer in the spaces provided in the puzzle.**

**ACROSS**

3. type of milk with 3.25% milk fat

4. milk will do this easily if not stored properly

5. type of pasteurization where milk is heated to 145F for 30 minutes

7. type of cheese with blue veining due to a special mold

**DOWN**

1. place where milk is stored on the farm

2. type of pasteurization where milk is heated to 160F for 15 seconds

5. liquid leftover after making butter

6. this type of dairy consumption has surpassed fluid milk consumption

