

**Grade 4 Language**  
**Dairy**

**Student Name:** \_\_\_\_\_

**Class:** \_\_\_\_\_

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

**Instructions:**      **Read each question carefully and circle the correct answer.**

1.      Fill in the blank.

A female cow that has not had a calf is called a \_\_\_\_\_.

- A.      Guernsey
- B.      Jersey
- C.      Holstein
- D.      Heifer

2.      Fill in the blank.

\_\_\_\_\_ is fermented corn, wheat or hay, with the stalks and leaves, that is fed to animals.

- A.      Rumen
- B.      Feed
- C.      Silage
- D.      Milk

3.      Fill in the blank.

\_\_\_\_\_ provide preventative care in order to keep animals healthy.

- A.      Dairy nutritionists
- B.      Veterinarians
- C.      Farmers
- D.      Ranch owners

4. Fill in the blank.

Ruminants are animals that chew their \_\_\_\_\_.

- A. cud
- B. grass
- C. nails
- D. stomach

5. Fill in the blank.

The process milk undergoes to kill bacteria and protect its purity and flavor is called \_\_\_\_\_.

- A. standardization
- B. homogenization
- C. pasteurization
- D. gestation

6. Fill in the blank.

The process of breaking down milk fat into tiny particles and evenly spreading them throughout milk is called \_\_\_\_\_.

- A. standardization
- B. homogenization
- C. pasteurization
- D. gestation

7. Fill in the blank.

\_\_\_\_\_ is a mineral found in dairy products and is needed for healthy bones and teeth.

- A. Vitamin D
- B. Carbohydrates
- C. Calcium
- D. Protein

**Grade 4 Writing**  
**Dairy**

**Student Name:** \_\_\_\_\_

**Class:** \_\_\_\_\_

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

**Instructions:**      **Read the question carefully and write your answer below.**

**Extended Response**

Milk strengthens our bones and teeth by providing calcium. What happens to our bones if we don't get enough calcium? Use your own knowledge along with information from other sources to support your answer.

**Grade 4 Science**  
**Dairy**

**Student Name:** \_\_\_\_\_

**Class:** \_\_\_\_\_

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

**Instructions:**        **Read each question carefully and circle the correct answer.**

1.     Fill in the blank.

Dairy cattle have the same gestation period as \_\_\_\_\_.

- A.     humans
- B.     dogs
- C.     cats
- D.     pigs

2.     Which of the following animals is not a ruminant?

- A.     sheep
- B.     cows
- C.     goats
- D.     pigs

3.     Fill in the blank.

Cows, humans, dogs and whales are all \_\_\_\_\_.

- A.     arthropods
- B.     amphibians
- C.     mammals
- D.     crustaceans

4.     Which of these things must happen before a cow can produce milk?

- A.     She must be 5 years old.
- B.     She must have a calf.
- C.     She must be 1,100 pounds.
- D.     She must be clean.

5. Choose the correct order for the following terms.

1. Heifer
2. Calf
3. Cow

- A. 1-2-3
- B. 3-2-1
- C. 2-3-1
- D. 2-1-3

6. Use the following statements to answer questions 6-8.

On average, one dairy cow can produce 6.5 gallons of milk per day.

On average, one gallon of milk weighs 8.6 pounds.

It takes 12 pounds of milk to make one gallon of ice cream.

The average American consumes 23.2 quarts of ice cream a year.

There are 4 quarts in 1 gallon.

How much milk does an average cow produce per day?

- A. 15.1 pounds
- B. 55.9 pounds
- C. 5.59 pounds
- D. 26 pounds

7. How many gallons of ice cream does the average American consume per year?

- A. 23.2 gallons
- B. 58 gallons
- C. 5.8 gallons
- D. 12 gallons

8. How many quarts of milk does the average cow produce a day?

- A. 26
- B. 4
- C. 6.5
- D. 23.2

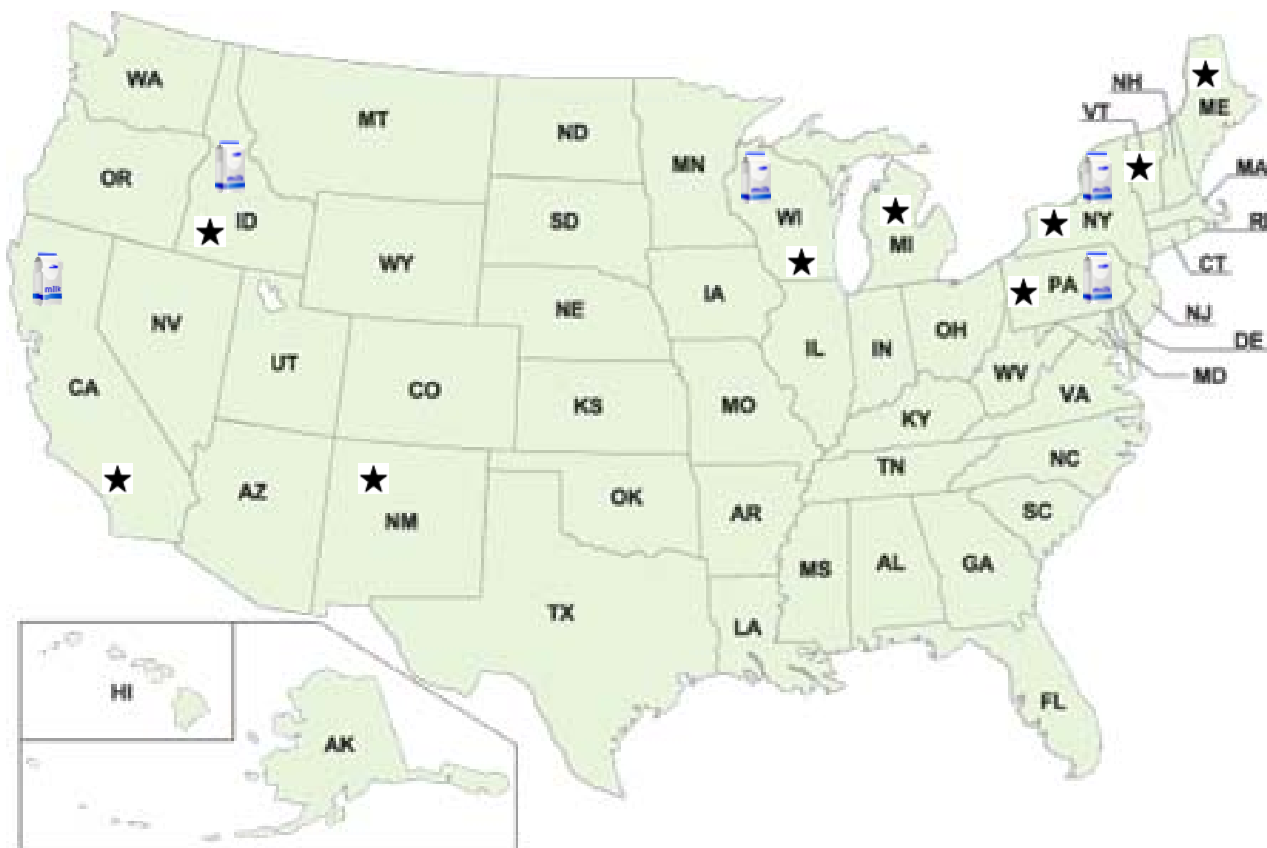
**Grade 4 Social Studies**  
**Dairy**

**Student Name:** \_\_\_\_\_

**Class:** \_\_\_\_\_

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

**Instructions:**      **Read each question carefully and circle the correct answer.**



Top 5 Milk Producing States



States with Dairy as Their Number One Agricultural Business

1. According to the map, which of these states is not in the top 5 for milk production?

- A. California
- B. New York
- C. Wisconsin
- D. Maine

2. According to the map from question 1, how many states have dairy as their number one agricultural business?

- A. 10
- B. 5
- C. 7
- D. 9

3. Fill in the blank.

Using the map from question 1, which top 5 milk producing state comes next alphabetically in the following sequence? California, Idaho, \_\_\_\_\_

- A. Pennsylvania
- B. Wisconsin
- C. New York
- D. Michigan

4. Which of these events occurred first?

- A. Louis Pasteur establishes basis for pasteurization.
- B. The first glass milk bottle was patented by Dr. Henry Thatcher.
- C. The first ice cream parlor in America opened in New York City.
- D. Plastic-coated paper milk cartons were introduced commercially.

5. Which of the following advertising campaigns is considered one of the most important and successful campaigns in history?

- A. Milk: It Does a Body Good
- B. Why Milk?
- C. Got Milk?
- D. Milk Delivers

6. Over half of India's milk comes from which of these animals?

- A. cows
- B. sheep
- C. water buffalo
- D. goats

Grade 4 Math  
Dairy

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

Class: \_\_\_\_\_

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

Instructions: Using the chart below, read each question carefully and circle the correct answer.

# THINK YOUR DRINK!

*When it comes to nutrition, not all drinks are created equal.*

	<b>MILK</b>	<b>CHOCOLATE MILK</b>																																																		
<b>8 oz.</b>	<p><b>Nutrition Facts</b> Serving Size 1 cup = 8 oz. Servings Per Container 1 Calories 83</p> <table border="1" style="width: 100%; border-collapse: collapse;"><thead><tr><th></th><th></th><th style="text-align: right;">% DAILY VALUE</th></tr></thead><tbody><tr><td>Total Fat</td><td>0g</td><td style="text-align: right;">0%</td></tr><tr><td>Total Carbohydrate</td><td>13g</td><td style="text-align: right;">4%</td></tr><tr><td>Protein</td><td>8g</td><td style="text-align: right;">17%</td></tr><tr><td>Vitamin A</td><td></td><td style="text-align: right;">10%</td></tr><tr><td>Vitamin C</td><td></td><td style="text-align: right;">0%</td></tr><tr><td>Vitamin D</td><td></td><td style="text-align: right;">25%</td></tr><tr><td>Calcium</td><td></td><td style="text-align: right;">30%</td></tr></tbody></table>			% DAILY VALUE	Total Fat	0g	0%	Total Carbohydrate	13g	4%	Protein	8g	17%	Vitamin A		10%	Vitamin C		0%	Vitamin D		25%	Calcium		30%	<p><b>Nutrition Facts</b> Serving Size 1 cup = 8 oz. Servings Per Container 1 Calories 158</p> <p style="text-align: right;">3 tsp. added sugar <b>8 oz.</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"><thead><tr><th></th><th></th><th style="text-align: right;">% DAILY VALUE</th></tr></thead><tbody><tr><td>Total Fat</td><td>2.5g</td><td style="text-align: right;">4%</td></tr><tr><td>Total Carbohydrate</td><td>26g</td><td style="text-align: right;">9%</td></tr><tr><td>Protein</td><td>8g</td><td style="text-align: right;">16%</td></tr><tr><td>Vitamin A</td><td></td><td style="text-align: right;">10%</td></tr><tr><td>Vitamin C</td><td></td><td style="text-align: right;">4%</td></tr><tr><td>Vitamin D</td><td></td><td style="text-align: right;">25%</td></tr><tr><td>Calcium</td><td></td><td style="text-align: right;">30%</td></tr></tbody></table>			% DAILY VALUE	Total Fat	2.5g	4%	Total Carbohydrate	26g	9%	Protein	8g	16%	Vitamin A		10%	Vitamin C		4%	Vitamin D		25%	Calcium		30%		
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1. Which beverage provides the highest percentage of vitamin C?
  - A. milk
  - B. chocolate milk
  - C. cola
  - D. diet cola
  
2. If you drank an entire bottle of milk, how many calories would you be drinking?
  - A. 83 calories
  - B. 166 calories
  - C. 158 calories
  - D. 120 calories
  
3. How many grams of fat are in one serving of chocolate milk?
  - A. 0 grams
  - B. 26 grams
  - C. 8 grams
  - D. 2.5 grams
  
4. What drink contains the highest amount of carbohydrates?
  - A. milk
  - B. chocolate milk
  - C. cola
  - D. diet cola
  
5. Which drink contains 6 teaspoons of added sugar?
  - A. milk
  - B. chocolate milk
  - C. cola
  - D. diet cola
  
6. Which drink has the least calories per serving?
  - A. milk
  - B. chocolate milk
  - C. cola
  - D. diet cola

## **Answer Key:**

### **Language**

1. D. Heifer
2. C. Silage
3. B. Veterinarians
4. A. cud
5. C. pasteurization
6. B. homogenization
7. C. Calcium

### **Science**

1. A. humans
2. D. pigs
3. C. mammals
4. B. She must have a calf.
5. D. 2-1-3
6. B. 55.9 pounds
7. C. 5.8 gallons
8. A. 26

### **Social Studies**

1. D. Maine
2. D. 9
3. C. New York
4. C. The first ice cream parlor in America opened in New York City.
5. C. Got Milk?
6. C. water buffalo

### **Math**

1. B. chocolate milk
2. A. 83 calories
3. D. 2.5 grams
4. B. chocolate milk
5. C. cola
6. D. diet cola