Did you know?

There are over 2,000 varieties of cheese.

It takes 10 pounds of milk to make 1 pound of cheese.

Cheddar cheese is the most popular cheese in the world!

Wisconsin leads the country in cheese production with 3.4 billion pounds of cheese last year.

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Where does my milk come from?

On average fluid milk only takes 2-3 days to travel from the farm to the grocery store.

Discover how local your dairy products are by learning where it comes from by visiting WhereIsMyMilkFrom.com.

This can be an easy and quick activity in the classroom.

It's easy to connect your core curriculum to agriculture!

"I think it's super cool and helpful for my students to see the farm to table process."

7th grade teacher

"This is an amazing experience for students in our school as they don't get to see what it is like on any farm since we live in a city."

5th grade teacher

"The lessons that were prepared for prior to the tour were really well done and easy to follow. They gave a lot of really great and simple information that my students used to build their background knowledge."

2nd grade teacher

"The farmer was also great with such young students and did such a great job explaining things so that they could understand. This is a wonderful program!"

Kindergarten teacher

Access our resources!



Sign up for our newsletter and access new resources on our website: www.dairywest.com/farmtoschool





Explore the many ways to connect concepts taught in the classroom to real life applications on the farm.



Brought to you by Dairy West

BECOMING THE NEXT CURD NERD

Have you ever wondered what it is like to be a cheesemaker? Or how fluid milk transforms into cheese? We have the kit to help you and your students investigate this process! Once you order the kits you will have most of the items required to perform a cheesemaking demonstration in your classroom.









Explore life on a dairy farm by talking with a farmer. Students will see a dairy farm and be able to ask questions so they can learn more about agriculture and where their food comes from.







"I thought it was wonderful! My kids will be talking about this experience for weeks. Thank you!" 3rd grade teacher Each digital learning has a video guided lesson, student worksheet, and teacher quide to use in your classroom or post online.

- Energy's Journey from Farm to You: Dive into each step of the energy cycle as your students learn how milk gets from the farm to your plate.
- Careers from Calf to Cup: Students will discover the vital jobs that bring milk from the farm to the grocery store.
- Stacking Up Milk and Milk Substitutes: Compare and contrast the production, nutrition, and marketing of milk and milk substitutes.
- **Decoding Dairy: Understanding the** Milk Label: Understand the science behind pasteurization, homogenization, and fortification as students fact check health claims.



Classroom lesson plans and resources to teach STEM concepts while exploring and learning more about the dairy farm to table story.

- Supporting education on and off the dairy farm by
- Teaming up with technology to provide an
- **Experiential and**
- Memorable learning moment for your students

can help students retain knowledge.

"We were pleasantly surprised by the information that tied into our Science standards."

4th grade teacher

A variety of handouts that pair well with any of the featured lessons. Order them from our website or download and print them at your school.

From Farm to Fridge: Learn all the steps milk takes before it reaches the grocery store. Pair with the Energy's Journey from Farm to You lesson.





Milk Dares You to Compare:

See all the nutritional differences between milk and milk substitutes in one place. Pair with the Stacking Up Milk and Milk Substitutes lesson.

HANDOUTS

How to Make...Cheese. Ice Cream. Butter:

These are a series of handouts which give the directions for how you can make these dairy products in your class.

Pasteurization 101: Dive

into the science of pasteurization and learn why milk is pasteurized. Pair with the Decoding Dairy: Understanding the Milk Label lesson.





Food for Thought Activity Book: This book is packed with activities that tell the story of how milk gets from the farm to

