



wild dog

**Wild Dog Books
Teachers' Notes**

From Farm to Table:
Dairy

Synopsis

Milk and the dairy products it can make are amazing foodstuffs. Dairy is one of the main food groups and forms a part of the healthy eating pyramid. There are many different dairy products, and these are consumed by billions of people every day. More importantly, dairy is vital to a healthy diet. But how does it get from the farm to our plates? Farmers raise a variety of milk-producing animals, though primarily cows. These animals are milked daily, with the collected milk processed and prepared for sale to customers in a wide variety of products. Dairy goes through many stages before being consumed – learn all about this and more in *From Farm to Table: Dairy*.

Writing style

From Farm to Table: Dairy has been designed with the needs of both early and more advanced readers in mind. Simple and succinct language is used throughout the book, and the font size is relatively small to allow the images to engage reluctant readers. Font size is smaller again when used in conjunction with inset images, to indicate information that is secondary to the primary text/image. There is also a brief glossary in the back of the book, which will aid young readers in developing the tools of research and analysis.

Photographic style

The *From Farm to Table* series uses photographs that bring the viewer close to the subject that is being discussed. They are evocative images that clearly and richly convey the world of dairy production. Inset photographs are used on occasion to further illustrate topics of interest. These photographs also have the advantage that the image is static, giving the reader the opportunity to explore the image and look at the subject matter and its features in detail. The photographs are strongly composed and clearly printed with bright strong colours to increase the appeal to visual readers. Readers can also explore how photographs are used to convey messages.

Study notes

Themes:

- Descriptive words
- Dairy
- Agriculture
- Milk-producing animals
- Dairy and the economy
- Dairy products
- Harvesting milk
- Milk processing
- Example – cheese production

Curriculum link: Literacy

Before reading *From Farm to Table: Dairy*:

- Brainstorm what students know about dairy i.e. what it is, where it comes from, how milk is turned into dairy products, etc.
- What is their first response when they look at the cover of the book?
- Ask the students what they think are other examples of dairy.
- Brainstorm the types of dairy they consume and how they consume them.

While reading *From Farm to Table: Dairy*:

- Ask the students to take turns reading a paragraph aloud to the rest of the class. Where appropriate, ask the students what they think certain words may mean.

After reading *From Farm to Table: Dairy*:

- Ask the students to reflect on the words they would use to describe dairy and the words that have been used in the book. Ask them to draw up a list of words that can be used to describe dairy.

Curriculum Theme: Critical and Creative Thinking

After reading *From Farm to Table: Dairy* ask the students the following questions:

- What is dairy?
- Why is dairy important?
- What are examples of dairy products?
- Are all dairy products the same?
- Where does milk come from? What type of animals can produce milk? Which animals are most commonly milked?
- How is milk harvested? How often?
- What happens to milk after it is harvested?
- Can milk/dairy products last forever/a long time? If not, why not?
- What are some of the stages of dairy processing?
- Can all people consume dairy?
- How do consumers get dairy?
- Are dairy products commonly eaten for breakfast, lunch or dinner?

Curriculum link: ICT Capability

After reading *From Farm to Table: Dairy*:

- Organise the class into small groups. Assign each group one of the following types of dairy product: milk, cheese, cream, sour cream and butter. Ask students to research online and answer the following questions: is their product usually consumed on its own? Is it used in cooking? Is it used as an ingredient (i.e. butter to make cakes), as a garnish (i.e. cheese on pasta) or as both? What are examples of foods/drinks it is used to make? Is their product only made from cow's milk? Is it sometimes made from other animal milks?
- Ask the children to look for and print images relating to their dairy product. Specifically, look for pictures that show how their product is made, how the milk is harvested, examples of the dishes/foods it is used in etc.

- Ask each group to create a poster collage. Ask them to attach the images they found and to write a short sentence detailing the connection to their dairy product. All members of the group then take turns presenting their findings to the rest of the class.

Curriculum Theme: Personal and Social Capability

After reading *From Farm to Table: Dairy*:

- Organise the class into three groups. In one group, ask the students to work as a team to construct a word finder puzzle. Ask each student to suggest an appropriate word about dairy using words they have learned from the book (e.g. mammal, calcium, silage etc.). Once completed, print copies for the other groups to complete.
- In the second group, students should work as a team to create a trivia bingo game. Ask each student to suggest a fact they found surprising or interesting. Combine these facts into a game for the whole class.
- In the third group, give the students the following list of cheeses: paneer, halloumi, havarti, feta, Jarlsberg, cheddar, cream, cottage, Swiss, tasty, parmesan, gorgonzola, mozzarella, brie, camembert, stilton (feel free to add any others you see fit). Ask them to work as a group and find out where each cheese is commonly made, which animal milk it is made from and how it is eaten.

Find out more

- <http://www.dairy.edu.au/discoverdairy/students>
- <http://www.legendairy.com.au/health/dairy-and-your-lifestage/children>
- <http://healthy-kids.com.au/food-nutrition/5-food-groups/dairy/>
- <http://easyscienceforkids.com/what-is-healthy-food-for-your-body/>
- <http://www.nutritionaustralia.org/national/resource/healthy-living-pyramid>
- <http://www.nutritionaustralia.org/national/resource/kids-brainy-breakfast-ideas>
- <https://www.betterhealth.vic.gov.au/health/healthyliving/Dairy-and-dairy-alternatives>
- <http://www.dairydiscoveryzone.com/blog/12-dairy-crafts-and-games-entertain-your-kids>

Marketing and promotion

From Farm to Table: Dairy is the third in a series that looks at the food items we use every day, and the various stages they go through from production to consumption. Past titles include *Veggies* and *Grains*, while future titles *Fruit*, *Meat* and *Spices* are planned.