

Milk and Dairy Test

Summary

Testing the students knowledge on the study of milk and dairy products, preparation guidelines and techniques, selection and care of dairy products.

Main Core Tie

Food And Nutrition

[Strand 4 Standard 3](#)

Time Frame

1 class periods of 90 minutes each

Group Size

Individual

Materials

Handouts:

Test on Milk and Dairy

Red pencils or red pens for correcting tests.

Ingredients to prepare Fresh Fruit Ice Cream:

Egg beaters or 4 eggs

4 cups sugar

juice of 3 lemons

2 cans evaporated milk

1 pint cream

milk

1 can crushed pineapple

frozen fruits-strawberries, raspberries, peaches

2 bananas

1 3-oz. pkg. raspberry jello

rock salt

ice

paper cups

ice cream scoop

ice cream freezer

Background for Teachers

The teacher needs to have a basic understanding of milk and milk products, the different types available, how to use and prepare correctly, selection and care of milk products.

Student Prior Knowledge

The student needs to know the different types of milk products and their characteristics, how to use and prepare milk and milk products, and select and care for dairy products.

Intended Learning Outcomes

The student will be tested on their knowledge on how to select and prepare milk and milk products, a

standard serving size for milk and milk products, terms associated with milk and milk products and how to use and care for these dairy foods.

Instructional Procedures

Prior to class, prepare the ice cream mixture to be frozen in ice cream freezer the day of the test. In the fresh fruit recipe, I use egg beaters for the eggs as they are already pasteurized. Beat the eggs until thick and light colored. Stir in sugar and mix well. Dissolve 1 pkg. (3 oz.) raspberry gelatin in 1 cup boiling water. Cool, add to egg mixture with the evaporated milk, juice of 3 lemons, and crushed pineapple. Refrigerate overnight.

Day of test-Pour into 6-quart ice cream freezer. Add chopped up frozen fruit, unwhipped cream and fill freezer to 3/4 full with milk. Freeze according to directions with salt and ice.

Begin as soon as you can so you can get it frozen before the end of class. It will be very noisy as the ice cream freezer is operating.

Home Assignments: Collect samples and home assignment papers.

Correct Mostly About Milk.

Test: Allow the students a few minutes to review their notes. Hand out the test and then explain and go over it before they begin.

When finished, correct the test with the red pencils or pens. Turn the test in to be recorded.

Demonstration: Talk about making homemade ice cream. The recipe used. Those students who would like to sample the ice cream can form a single line and the teacher can scoop some ice cream into a paper cup for each student. Allow enough time for the students to eat and clean up before leaving.

Authors

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