

TECHNOLOGY IN THE MILK MAKING PROCESS

Focus Lesson: Technology in the Milking Making Process

Materials:

Milk: From Cow to Carton by Aliki
The Milk Makers by Gail Gibbons
 Posters
 Markers

Grade: 5

Time: 1 hour

***Common Core Standards:**

CCSS.ELA-LITERACY.RI.5.9

Integrate information from several texts on the same topic in order to write or speak about the subject knowledgeably.

Thinking Skill: Researching

Objective:

Students will be able to demonstrate their knowledge of different types of technology used during the process of making milk.

Connection:

There is a lot of work that goes into processing raw milk. We already know that a lot of the milk we drink comes from cows, but did you know that it has to be processed by different machines before we drink it?

Explicit Instruction:

What is technology?

Why do we use machines? (Faster, more efficient, helps to ensure that milk is safe to drink)

Explain to the class that today we will be researching different types of technology/machines that are used to make milk.

Guided Practice:

Split students into different groups that will each be assigned a different type of milk processing technology (milking machines, cooling tank, storage tank, clarifier, pasteurizer, homogenizer, and packaging machines).

Students will research these machines using information from *Milk: From Cow to Carton* (pp. 20-26) and *The Milk Makers* by Gail Gibbons.

Students will create an illustrated poster explaining how their machine works.

Independent Practice:

Students will write an instruction guide describing how their technology works.

Reflection – Group Share:

Each group will present to the entire class. It will work best if presentations go in chronological order of the way they are used in the milk making process.

Reading list:

Milk: From Cow to Carton by Alikei
The Milk Makers by Gail Gibbons

Teacher Note: It might be beneficial to have students access additional research on the internet.