

CONTENTS

General Instructions ii

EXERCISE:

I. - Composition of Milk –	
Part I: Determining the Amount of Fat in Milk	1
II. - Composition of Milk –	
Part II: Determining the Amount of Total Solids and Solids – Not – Fat in Milk	7
III. - Visitation by Class to College Dairy Products Manufacturing Plant to Observe Equipment and Processes	14
IV. - Quality of Milk, Butter, Cheese and Ice Cream from the Standpoint of Flavor, Body and Texture	23
V. - Feeding Dairy Cows -	
Part I: Formation of Concentrate Mixtures	34
VI. - Feeding Dairy Cows -	
Part II: Thumb Rules for Grain Feeding	44
VII. - Feeding Dairy Cows -	
Part III: Balancing Rations With the Use of Feeding Standards	52
VIII. - Feeding and Management Practices	60
IX. - Dairy Cattle Housing	76
X. - Artificial Breeding Demonstrations	101
XI. - Dairy Cattle Judging	106