

Newspaper in Education Presents
Inquizi
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Adult, Career &
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Inquizi Kidz

SCHOOL
Biz



A Pizza Garden Journey

All Lincoln Middle School (LMS) sixth graders rotate through Kimberley Lough's Agriscience class as part of the wheel—a group of required classes that offer students a sampling of their future elective options. Kimberley takes each class on a "pizza garden journey" as they discover just how many steps are involved in creating a pizza while broadening their knowledge of agriscience. From the crust to the cheese to the meats, vegetables, and herbs, the process is far reaching. And let's not forget the marketing, forestry, animal, vegetable, and grain products. That 16" pizza translates into a real agriscience eye opener and a plethora of career opportunities.

Kimberley's classroom door opens up to the outside and to another whole world of learning. On campus, students propagate plants, plant vegetable gardens, manage three composting bins, raise rabbits and free range chickens, and grow their own grapes for jelly! Kimberley also serves as the LMS FFA advisor.

Kimberley Lough has turned her classroom into a fascinating opportunity for students to learn about agriscience, food science, conservation, ecology, and future careers.



DISCOVER the Future

Regional Careers: Here are examples of various occupations and current wages in the Suncoast Workforce Region.

Occupational Title	Entry Level	Experienced
Farm Equipment Mechanics	\$12.20	\$18.40
Environmental Science Technicians	\$13.75	\$19.67
Environmental Scientists	\$18.28	\$37.78
Farm and Home Management Advisors	\$8.57	\$24.54
Wholesale Trade Operations Managers	\$28.07	\$70.00+
Wholesale Trade First-Line Sales Managers	\$22.20	\$48.94
Enterprise Operations Managers	\$34.73	\$64.01

Source: <http://fred.labormarketinfo.com> FL Labor Market Statistics, Occupational Employment Statistics & Wages Program

Career Pathway: Students desiring a career in agriscience or business can find related educational programs at these area schools*: Lincoln Middle School, Palmetto High School, Manatee Technical Institute, Manatee Community College, University of South Florida

*Other Manatee schools may offer similar programs. Listed schools are related to today's issue.

WEB Wise

Check out the following websites:

- www.gotmilk.com
- www.heifer.org
- www.floridasnatural.com
- www.ffa.org
- www.flaffa.org

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InnoVators

The Science of Milk



How many times a day do you consume milk or milk products? Cereal or yogurt for breakfast, cheese and crackers for a snack, pizza for dinner, butter on almost everything, ice cream for dessert...ummmmm!

Milk, the primary source of nutrition for newborn mammals, is actually a water-based fluid that contains *butterfat globules*, or basically blobs of fat. It sounds gross, but it makes sense—human and animal babies need milk's fat and its important nutrients for healthy development since their sensitive digestive systems can't handle solid food. We humans consume milk from other animals even after we grow beyond childhood. You might guess that cow's milk is the most popular kind in the western world, but other cultures use the milk from goats, sheep, water buffalo, camels, donkeys, and horses, too. Milk's rich fortification of calcium and vitamin B12, among other vitamins, makes it crucial for healthy bones, teeth, and the production of red blood vessels. It's also a great source of protein.

Like most drinks, milk must be processed before it reaches your refrigerator. Many dairy farms across the U.S. use automated milking equipment for quicker processing. Raw milk, or milk straight from the cow, must be used 12 hours after milking. There are controversies about the health risks of raw milk vs. processed milk; raw milk can be dangerous because it contains bacteria and disease agents. *Pasteurized* milk, or milk heated and then cooled in order to kill any traces of bacteria, is the kind you find in the store. It's guaranteed safe for drinking, but the heating process eliminates certain nutrients. Another milk processing method is called *sterilization*, and it involves a more intense heating process that gives milk a longer shelf life.

Read up on other milk facts! Go to <http://www.gotmilk.com> for information on health benefits, recipes, and educational games.



Explore IT

Milk Science Experiment

Materials Needed:

- Whole milk
- Shallow dish (white or clear works best)
- Food coloring

Liquid dish soap

Instructions:

Pour milk into the dish to cover the bottom. Add a few drops of food coloring to the milk without stirring. Try a few different colors for fun. Next, add a few drops of liquid dish soap. Watch the colors!

Milk is a complex liquid. It is made up of water, protein, fats, and sugar. The process of homogenization breaks up the fat into tiny pieces called globules and spreads the fat throughout the milk. Soap breaks up the fat globules which then begin to spread and expand, causing the milk to move. The food coloring reveals the movement. (Note: this is how soap works to clean dishes or wash hair—the soap breaks up any grease and washes it down the drain.)



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