

The Tour

Today our class and the 4/5 class next door went to the browns Factory. When we got there, we went straight to a little building with a giant screen in it. First, a farmer called Damien talked about milk and where it comes from and answered some questions. Then he talked about the dog that was in the building. He said the dogs name was Curly Sue and that her job was to stop foxes from eating baby animals. Next, he put on a video that explained everything that we just talked about. After that, we split up and our class went with Damien to look at the factory.

Before we went to the factory, we looked at a brown jersey cow named Belinda that Damien had brought. Damien started talking about how cows have four stomachs and that Belinda was chewing without picking up the hay from the ground. He said that she was eating the food she ate six hours ago because cows regurgitate their food and digest it another time.

When we went into the factory, Damien explained that there are cameras that take your temperature to make sure employees don't come to work with a fever and get every one else sick, that if someone is to hot or to cold, and alarm will go off and the doors to the factory will shut quickly, and that he had turned the alarms of for the tour. When we got into the factory, we walked past the lab, the financial room, the lunchroom and more. Once we got up the stairs, we looked through a window and saw the place where they make Yogo and yogurt pouches. Farmer Damien explained how the floor was green because it made it easier to spot spills and that the next room had a normal concrete floor. Through the window, I could see the Yogo being poured into the containers, the containers being packaged and the Yogo getting ready to go to the freezer. Damien said that the fridge room was the biggest place in the factory and that you had to put on skiing clothes on because it was only 3 degrees.

Through the next window, you could see the milk. I saw the empty jugs moving along a conveyor belt and moving onto a machine that filled up the jugs with milk. Then, the jugs moved along another conveyor belt, which I thought led to the giant fridge room. In the distance, I could see mini milk cartons being pressed to make sure they didn't leak. Close to the window, there was a conveyor belt with plastic bottles. Damien started talking about how Brownes tried to switch to bottle caps for jugs that are reusable instead of the current green ones, but he said that the last time they tried to make the switch, sales went down by 40% because adults don't like change. He said that they were slowly trying to get people use to the recyclable caps.

After that, a girl named Georgina took us to the food lap. She started talking about how yogurt is made with milk, cream, and a healthy bacteria called cultures. Then, we did a taste testing game where we taste tested yogurt and had to figure out what flavour it was. The flavours of

yogurt were banana, peaches and cream, and vanilla bean. Some people guessed that the peaches and cream flavour was mango, and the vanilla bean yogurt was coconut flavoured. Georgina said that when we didn't know what something tastes like, our taste buds play tricks and taste things that aren't there. She then started talking about how they give old yogurt cartons to a company, and then they give then back as tables and chairs and that they were getting better at recycling because of it.

Then we went back to the small building and had recess while the other class was looking at Belinda. When the other class came in, Damien said that we are able to pat Belinda and squeeze some of her raw milk into a bucket.

After we did that, we went back into the building and had one last chat about how Brownes had stopped selling milk with cream on top and double Yogo because nobody bought it and answered some questions. Then we got on the bus and drove to school.

Review

I think that the tour was incredibly interesting and very fun. I loved all the hands-on activities and looking at the factory at work. Milking Belinda was really fun and a bit scary, and the taste testing was amazing! I hope I can go back soon.