

Veal is a nutritious and nutrient-rich meat that is produced from the male calves of dairy cows. Bull calves are a by-product of a dairy farm that can be raised to provide a nutritious and nutrient-rich meat called veal. Veal farmers work hard to make sure the calves are taken care of and have everything they need to be healthy and grow. Read the Veal Lifecycle article to discover the many different ways the veal farmer cares for the calves throughout their life. Create the timeline below for the lifecycle of a veal animal, from its birth on a dairy farm to its harvest. List at least 4 facts for each stage of its life. Include facts about not only its growth and development, but also the things the farmers do to care for the animals at each stage.

On a Dairy Farm

Birth (0-7 days)

- A dairy cow gives birth to a calf.
- A calf weighs 85-100 pounds at birth.
- The newborn calf will drink its mother's milk, which is rich in nutrients.
- The dairy farmer separates a calf from its mother to protect it, because it doesn't have an immune system to fight diseases.
- Female calves will likely stay on the dairy farm, but male calves will be sold within a week to be raised for their meet.

	(weeks <u>1</u> =8)	On a Veal Far	11 (weeks 9-20)
 The calves are rais weather and watch Calves live in indivia diseases while they The veal barns hav There are heating warm in winter and A veterinarian work 	hases a bull calf from a dairy farm ed in a barn where they can be pr ned closely to make sure they are h dual pens inside the barn to protec build up an immune system. The lots of natural light and ventila and cooling systems in the barn to cool in summer. I cool in summer. I cool in summer.	n or at auction. totected from the healthy. totected from the nealthy. totected from the totected from	fter 8 weeks, the calves have enough of an immune system, they can e put into pens with other calves. The calves are grouped in pens by their size and age. The pens have room for the calves to move and access fresh water thenever they want it. The veal barns have lots of natural light and ventilation. There are heating and cooling systems in the barn to keep the animals there are heating and cool in summer. The veel want of protein, iron and fat. The farmer will work with an animal nutritionist to make sure the rowing calves get a balanced diet. Then a calf weighs 500 pounds, its meat is ready to be harvested in order to provide veal as a meat source.