

Milk Quality and Products

The purpose of the Milk Quality and Products CDE is to promote practical learning activities in milk quality and dairy products, as well as assisting students in developing decision making skills.

Event Rules

1. A team shall consist of four members, with the lowest team members score being the drop score.
2. Participants are discouraged from using strong deodorant, perfume, chewing gum or any other product which could be considered a detractor to the taste and smell portions of the event.
3. Any participant in possession of an electronic device in the event area is subject to disqualification.
4. Allergy Info: Food products used in this event could come in contact with potential allergens. If you have a student with a severe food allergy, please notify the staff immediately so that we can make proper arrangements for your student.

Event Format

Students must provide a clean clipboard free of notes, two #2 pencils and a bottle of water/palate cleanser.

Participants may not bring glass of any kind to the event.

Electronic devices are not permitted.

The event will consist of an exam, cheese identification, milk flavor identification, milk fat identification and a California Mastitis Test. Additionally, team members will compete in a written team event each year with the rotations being as follows:

Team Activity (100 points)

2018: Real vs. Artificial Dairy Products

2019: Pasteurization of Milk and Milk Products

2020: Health Benefits of Dairy Products

2021: Chemicals used in cleaning and sanitizing operations

2022: Decisions about the quality and acceptability of milk

General Knowledge Exam (100 points)

A 25 questions multiple choice exam will test the students knowledge of Milk Quality and Products. The exam is an individual effort and will come from:

Cheese Identification (100 points)

Students will identify 10 cheese samples from the following list:

Blue/Blue, Brie, Cheddar (mild), Cheddar (sharp) Colby, Cream, Feta, Gouda, Havarti, Monterey Jack, Mozzarella, Muenster, Parmesan, Provolone, Ricotta, Romano and Swiss.

Milk Flavor Identification (100 points)

10 milk samples will be scored based on their flavor. Students will be given a small sample in a cup and asked to correctly identify the flavor. Flavors can include: acid, bitter, feed, flat/watery, foregin, garlic/onion, malty, no defect, oxidized, rancid and salty.

Milk Fat (50 points)

Five samples will be pulled from the following list. Students must identify the proper name of the sample. The items can include: Nonfat (skim) milk (.05%), lowfat milk (1.0%), reduced fat milk (2%), milk (3.25%), half and half (10.5%), butter (80%), sour cream (18%), flavored milk (6.05%-3.25%) light whipped cream (30%) and heavy cream (36%)

California Mastitis Test (25 points)

The Students will be given a paddle with 4 quadrants. Students will be given samples that correspond to each sample. Students will identify which quadrant has mastitis milk, if any.

Scoring

Scores will be comprised as follows:

Activity	Points/sample	Samples	Individual points	Team Points
Milk Flavor	10	10	100	300
Cheese ID	10	10	100	300
Milk Fat	10	5	50	150
CMT	25	1	25	75
Exam	4	25	100	300
Team Activity				100
Total Max Score				1225