

MILK QUALITY PRODUCTS

3 or 4 Member Team

I. PURPOSE

The focus of this career development event is enhancing instruction related to milk quality, federal milk marketing, attributes of milk products and substitutes for them. Students apply critical thinking and decision-making skills.

II. EVENT FORMAT

A. Team Make-up

Three or four individuals per school form a team. All members will be scored and the top three scores will count towards the team total.

B. Event Schedule

Each contestant shall complete a specific portion of the event in the time allotted:

1. Milk flavor and evaluation must be completed in 36 minutes.
2. Identification of cheeses must be completed in 18 minutes.
3. Problem solving allotted must be completed in 18 minutes.
4. The examination must be completed in 36 minutes.

C. Milk Flavor Identification and Evaluation (150 points)

1. Contestants shall score 10 samples on taste and odor.
2. Contestants shall score each sample using whole numbers from one to 10 (See scoring guide in References)
3. 10 points will be awarded for each correctly scored sample (100 points total), one point will be deducted for each space the sample is placed away from the official flavor score.
4. Milk samples will be 60 degrees F.
5. All samples of milk will be prepared from pasteurized milk intended for table use.
6. Five points awarded for each defect correctly identified. (50 points)
7. Only the one most serious defect should be marked. If no defect is noted, mark "No Defect".
8. Water, Apples or apple juice will be allowed for taste-bud refreshing

D. Identification of Cheeses (50 points)

1. Contestants shall identify 10 cheese samples from the reference list.
2. Five points awarded for each sample correctly identified
3. Uncolored cheeses may be used.
4. Cubes of the cheeses will be available for tasting.
5. Apples or apple juice will be allowed for taste-bud refreshing.

E. Identification of Natural Dairy & Imitation Dairy Food/Products (50 points)

1. Contestants shall identify 10 samples.
2. Standards for what constitutes natural & imitation dairy are similar to USDA and FDA Standards of Identity and Grading: If the first ingredient listed is not milk or a dairy cream product, it is considered an imitation dairy product.
3. Five points awarded for each sample correctly identified.
4. Dairy and/or non-dairy food products will be selected from ID List.

F. Written Exam (50 points)

1. Contestants shall complete a 25 question multiple choice exam.
2. Exam questions are available for download via the Texas FFA Association website at www.texasffa.org. Question edits will be complete by October 1, and be posted by October 5.
3. Two points awarded for each question answered correctly

III. SCORING

Milk Flavor Identification and Evaluation	150 points
Identification of Cheeses	50 points
Problem Solving-Identification of Natural vs. Imitation	50 points
Written Exam	50 points
Total Points	
Individual	300 points
Team.....	900 points

IV. TIEBREAKERS

Ties for team awards:

1. The team making the highest score on the milk flavor will win.
2. If still tied, the team making the highest score on the identification of cheeses will win.
3. If still tied, the team making the highest score on the identification of Dairy & Non Dairy will win.
4. If still tied, the team with the highest alternate score will win.
5. If still tied, the advisors shall match for the high award.

Ties for individual awards shall be broken by substituting the word "individual" wherever the word "team" appears above.

V. REFERENCES

Materials Available from IMS:

Printed Material:

0409 Judging and Scoring Milk and Cheese, USDA

4035 Dairy Foods Evaluation Handbook, IMS

Downloadable Resources

Exam questions are available for download via the Texas FFA Association website at <http://www.texasffa.org>, posted on the page related to this event.

SCORING GUIDE

Scores may range from 1 to 10. On a quality basis:

10 Excellent (*no defect*)

8 to 9 Good

5 to 7 Fair

2 to 4 Poor

1 Unacceptable/ Un-salable

MILK FLAVOR SCORES*

DEFECTS Slight Definite Pronounced

Acid 3 2 1

Bitter 5 3 1

Feed 9 8 5

Flat/Watery 9 8 7

Garlic/Onion 5 3 1

Malty 5 3 1

Oxidized 6 4 1

Rancid 4 2 1

Salty 8 6 4

*Suggested scores are given for three intensities of flavor. All numbers within the range may be used.

Intermediate numbers may also be used; for example, a bitter sample of milk may score 4.

STATE DAIRY FOODS

CHEESE LIST

Bleu

Brie

Cheddar (mild)

Cheddar (sharp)

Cream/Neufchatel

Edam/Gouda

Monterey Jack

Mozzarella

Processed American

Provolone

Swiss

Dairy Product & Non Dairy Product Identification

Butter

Margarine

Real Shredded Mozzarella Cheeses

Real Shredded Cheddar Cheeses

Imitation Cheddar Cheeses

Imitation Mozzarella Cheeses

Cottage Cheese

Smoked Cheese

Spreadable Cheese products

Non-Fat Milk

2% Milk

3.3% Whole Milk

Plain Soy Milk

Half and Half

Plain Coffee Whitener

Chocolate Milk

Chocolate Drink

Real Whipping Cream

Non-Dairy Whip Topping.

Plain Yogurt

Soy Yogurt

Sour Cream

Vanilla Ice Cream

Soy Vanilla Ice Cream