

DAIRY FOODS JUDGING

(Curriculum Outline)

- This contest is compatible with the FFA Milk Quality Products Contest and all information related to the contest (at the Senior level) is provided at <http://texasffa.org/page.aspx?ID=131>
- Juniors will compete in the Milk Flavor Identification, Natural Dairy and Imitation Dairy Foods/Product identification, Identification of Cheeses only. (No exam questions).
- Intermediate's 25 exam questions will be drawn from a bank of 100.
- Seniors 25 exam questions will be drawn from a bank of 200.
- Natural Dairy and Imitation Dairy Foods/Product identification will remain the same as prior contests.
- Number of Milks/Cheeses per age group:

Juniors:	Five Milks, Five Cheeses, and Natural Dairy and Imitation Dairy Foods/Product identification
Intermediates:	Seven Milks, Seven Cheeses, and Natural Dairy and Imitation Dairy Foods/Product identification
Seniors:	Ten Milks, Ten Cheeses, and Natural Dairy and Imitation Dairy Foods/Product identification
- Juniors and Intermediates will compete in the Milk Flavor Identification, Natural Dairy and Imitation Dairy Foods/Product identification, Identification of Cheeses only.
- Senior's will compete in the Milk Flavor Identification **AND** Evaluation, Natural Dairy and Imitation Dairy Foods/Product identification, Identification of Cheeses.
- The Committee will obtain the use of a Scantron to aid in the scoring of this contest.
- Test Bank (which contain the answers) and a copy of the Scantron will be provided to Agents and students by the end of January.
- Dairy Foods Committee will choose questions for Intermediates and Seniors the week before the contest.
- Contest will be scored by totaling top three team members. There will be 1st, 2nd, and 3rd places and high individuals scores.
- ❖ A list of all products used in the contest and complete FFA rules can be found at their website. **Source:** *Texas FFA Milk Quality Rules and Exam.* (2012, January 19). Retrieved January 25, 2012, from <http://texasffa.org>: <http://texasffa.org/page.aspx?ID=131>

SUPPLIES:

JUNIORS:

No questions.

Milks - **Five** will be chosen from the following:
Each correct answer is worth 5 points.

Total 25 possible points.

Bitter
Flat-watery
Malty
No defect
Oxidized
Rancid
Salty

Cheeses - **Five** will be chosen from the following:
Each correct answer is worth 5 points.

Total 25 possible points.

Cheddar (mild)
Cheddar (sharp)
Cream/Neufchatel
Monterey Jack
Processed American
Provolone
Swiss

Dairy/Non-Dairy - **All** will be used:
Each correct answer is worth 1 point.
Two extra points awarded if there is a perfect score.

Total 10 possible points.

Mozzarella shred/non-dairy mozzarella shred
Cheddar shred/non-dairy shred
Margarine/Butter
Cool Whip/ Whipped Cream

Total 60 possible points.

INTERMEDIATES:

Twenty-five questions out of the Intermediate bank of 100.
Each correct answer is worth 1 point.

Total 25 possible points.

Milks - **SEVEN** will be chosen from the following:
Each correct answer is worth 5 points.

Total 35 possible points.

Acid
Bitter
Flat-watery
Foreign
Malty
No defect
Oxidized
Rancid
Salty

Cheeses - **SEVEN** will be chosen from the following:
Each correct answer is worth 5 points.

Total 35 possible points.

Cheddar (mild)
Cheddar (sharp)
Cream/Neufchatel
Monterey Jack
Mozzarella/Pizza
Processed American
Provolone
Swiss

Dairy/Non-Dairy - **All** will be used:
Each correct answer is worth 1 point.
Two extra points awarded if there is a perfect score.

Total 10 possible points.

Mozzarella shred/non-dairy mozzarella shred
Cheddar shred/non-dairy shred
Margarine/Butter
Cool Whip/ Whipped Cream

Total 105 possible points.

SENIORS: Perfect Score: 125

Twenty-five questions out of the Senior bank of 200.
Each correct answer is worth 1 point.

Total 25 possible points.

Milks - **ALL** will be chosen from the following:
Each correct answer is worth 5 points.

Total 45 possible points.

Acid
Bitter
Flat-watery
Foreign
Malty
No defect
Oxidized
Rancid
Salty

Cheeses - **ALL** will be chosen from the following:
Each correct answer is worth 5 points.

Total 40 possible points.

Cheddar (mild)
Cheddar (sharp)
Cream/Neufchatel
Monterey Jack
Mozzarella/Pizza
Processed American
Provolone
Swiss

Dairy/Non-Dairy - **All** will be used:
Each correct answer is worth 1 point.
Two extra points awarded if there is a perfect score.

Total 10 possible points.

Mozzarella shred/non-dairy mozzarella shred
Cheddar shred/non-dairy shred
Margarine/Butter
Cool Whip/ Whipped Cream

Total 120 possible points.

MIXING MILK FLAVORS

The mixtures given here are for one half gallon plastic containers and are for the slight range on the scoring guide. When first starting out training a team, you need to double the strength of the flavor until the students get the flavor imprinted in their memory and then gradually weaken them until you are down to the slight end of the scoring guide.

ACID – add one and one half tablespoons of fresh cultured buttermilk to container and mix well.

BITTER – use a solution of quine sulfate by dissolving one five grain (325 mg) quine sulfate tablet in one ounce of hot water and add 16 drops to the milk and mix well. (quine sulfate is getting extremely hard to come by, you will have to get a prescription from a doctor or vet to obtain it.)

FLAT/WATERY – replace 7 ounces of milk with 7 ounces of bottled or distilled water. Mix well.

MALTY – dissolve one teaspoon of unflavored Carnation malt powder in one tablespoon of hot water and mix well in milk.

OXIDIZED – set plastic container of milk in direct sunlight for 20 minutes. (rotate 180 degrees after 10 minutes)

SALTY – dissolve ¼ teaspoon table salt in one tablespoon of hot water and mix well in milk.

RANCID – dissolve 1/16 teaspoon of lipase enzyme in one tablespoon of hot water, mix well in milk and shake vigorously for one minute and set out at room temperature for 30 minutes, then refrigerate overnight. Lipase enzyme can be ordered from Flinn Scientific www.flinnsci.com 7-800-452-1261. Rancid can also be made by mixing 50% raw milk and 50% whole store milk and shaking one minute and setting out for 30 minutes and refrigerating over night.

NO DEFECT – When buying no defect, get it under the back of the milk counter where it has not been exposed to any florescent light as that will give it a slight oxidized flavor. (I always get milk for my contest from the cooler that is still in the box. That way I know it has not been exposed to any light)

For the contest, 25 questions will be used, but the students are responsible to know all of them in each bank.

Dairy Foods

Form #: 479-3

Last Name										First Name									
A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B
C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
D	D	D	D	D	D	D	D	D	D	D	D	D	D	D	D	D	D	D	D
E	E	E	E	E	E	E	E	E	E	E	E	E	E	E	E	E	E	E	E
F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F	F
G	G	G	G	G	G	G	G	G	G	G	G	G	G	G	G	G	G	G	G
H	H	H	H	H	H	H	H	H	H	H	H	H	H	H	H	H	H	H	H
I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I
J	J	J	J	J	J	J	J	J	J	J	J	J	J	J	J	J	J	J	J
K	K	K	K	K	K	K	K	K	K	K	K	K	K	K	K	K	K	K	K
L	L	L	L	L	L	L	L	L	L	L	L	L	L	L	L	L	L	L	L
M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M
N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
O	O	O	O	O	O	O	O	O	O	O	O	O	O	O	O	O	O	O	O
P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q
R	R	R	R	R	R	R	R	R	R	R	R	R	R	R	R	R	R	R	R
S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S
T	T	T	T	T	T	T	T	T	T	T	T	T	T	T	T	T	T	T	T
U	U	U	U	U	U	U	U	U	U	U	U	U	U	U	U	U	U	U	U
V	V	V	V	V	V	V	V	V	V	V	V	V	V	V	V	V	V	V	V
W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W
X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z

Code	
0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Team Name

Defect	1	2	3	4	5	6	7	8	9	10
Acid										
Bitter										
Flat-water										
Foreign										
Malty										
No defect										
Oxidized										
Rancid										
Salty										

Food Identification		Sample Number									
		1	2	3	4	5	6	7	8	9	10
1 Dairy											
2 Non-Dairy											

Class 2: Identification of Cheeses		Sample Number									
Variety		1	2	3	4	5	6	7	8	9	10
1 Blue											
3 Brie/Camembert											
4 Cheddar (mild)											
5 Cheddar (sharp)											
7 Cream/Neufchatel											
8 Edam/Gouda											
9 Monterey (Jack)											
10 Mozzarella/Pizza											
12 Processed American											
13 Provolone											
14 Swiss											