

# Virginia FFA Dairy Foods Career Development Event

Contest Coordinator: Dave Winston, Department of Dairy Science

## Event Rules

1. The contest coordinator, in cooperation with the contest committee, will be in charge of the contest and will conduct it in compliance with these rules and regulations. He shall have the authority for the interpretation of the rules.
2. Teams may consist of three or four members. Team ranking is determined by combining the scores of the top three students from each team. In case of a tie for team or individual awards, ranking will be determined by the team (individual) with the highest score in Class 1. If still tied, Class 2 will be used and so on until broken.
3. Students must provide two pencils and a flashlight. All paper and other supplies will be provided.
4. Contestants will not be allowed to take any books, notes, or pamphlets into the contest area.
5. While the contest is in session there shall be no communication among contestants and anyone else, except as designated by the contest coordinator or his assistants. Violators will be penalized by having one or more scores disallowed.

## Contest Description

### Class 1 – Milk Flavor

Points: 50

Time limit: 30 minutes

Description: Ten milk samples will be scored on flavor. All samples of milk will be prepared from pasteurized milk intended for table use and will score 1 to 10. Participants are to use whole numbers when scoring "flavor" of milk.

### Scoring Guide

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

10	Excellent
8 to 9	Good
5 to 7	Fair
2 to 4	Poor
1	Unacceptable/un-salable

Off-Flavor	Scores		
	Slight	Definite	Pronounced
Acid	3	2	1
Bitter	5	3	1
Feed	9	8	5
Flat/Watery	9	8	7
Foreign	5	3	1
Garlic/Onion	5	3	1
Malty	5	3	1
Oxidized	6	4	1
Rancid	4	2	1
Salty	8	6	4
Unclean	3	2	1

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### Class 2 – Identification of Cheeses

Points: 20

Time limit: 15 minutes

Description: Ten cheese samples for identification will be selected from the following: Blue, Brick, Brie/Camembert, Cheddar (mild), Cheddar (sharp), Colby, Cream/Neufchatel, Edam/Gouda, Monterey Jack, Mozzarella/Pizza, Munster, Processed American, Provolone, and Swiss. Cubes of the cheeses will be available for tasting. More than one sample of a given cheese may be used. Uncolored cheeses may be used.

**Class 3 – California Mastitis Test**

Points: 32

Time limit: 10 minutes

Description: Four samples of milk will be evaluated for abnormality using the California Mastitis Test method.

<u>CMT Test Score</u>	<u>Appearance</u>
Negative	Mixture liquid, no precipitate.
T	Slight precipitate tends to disappear with paddle movement.
1	Distinct precipitate but does not gel.
2	Distinct gel formation.
3	Strong gel formation, which tends to adhere to paddle. Forms distinct central peak.

**Class 4 – Milking Unit**

Points: 24

Time limit: 10 minutes

Description: Three milker unit parts will be scored on defects. The flexible plastic parts are to be scored as rubber parts and rigid plastic or glass parts are to be scored as metal parts. Participants will be permitted to bring and use flashlights. Units may have multiple defects.

Cuts

Rubber parts – dirty or milkstone .....	0.5
Rubber parts – checked or blistered .....	0.5
Rubber parts – leaky .....	0.5
Rubber parts – poorly fitted .....	0.5
Metal parts – dirty or milkstone .....	0.5
Metal parts – dented or damaged .....	0.5
Metal parts – pitted or corroded .....	0.5
Metal parts – open seam .....	0.5

A combination of undesirable factors may score the milker unit zero. Milker units are scored as a unit, both inside and outside, and are not to be handled.

**Class 5 – Real versus Artificial Dairy Foods Products**

Points: 20

Time limit: 20 minutes

Description: Participants will identify ten products as either real or artificial dairy foods products.

**Class 6 – Problem Solving**

Points: 24

Time limit: 20 minutes

Description: Participants will solve problems in the following areas: 1) principles of merchandising dairy foods; 2) factors impacting the demand for, and commercial use of, milk and dairy foods/products; 3) nutritional value of dairy foods/products and their role in the diet; 4) current issues relative to the marketing of milk and dairy foods/products and new developments in dairy foods processing; and/or 5) trouble shooting to determine problems/causes affecting milk quality.

**Class 7 – Written Test**

Points: 100

Time limit: 25 minutes

Description: The written test will be comprised of a total of fifty (50) multiple-choice questions. The test will be given in two parts with one part consisting of twenty-five (25) questions on quality milk production and a second part of twenty-five (25) questions on milk marketing.