

INDIANA 4-H & INDIANA FFA

Career Development Events





Milk Quality and Products

Purpose

The purpose of the Milk Quality and Products CDE aims to promote practical learning activities in milk quality and dairy products while assisting students in developing team decision-making skills. The Milk Quality and Products CDE focuses on raw milk quality, dairy products, federal milk marketing orders and attributes of selected milk products.

- The five general areas that contribute to milk quality and consumer demand are:
 - Milk production
 - · Milk and dairy product composition, quality and safety
 - · Milk processing or manufacturing
 - · Raw milk marketing
 - · Facility operations:
 - · Safety/sanitation
 - Labor

Objectives

Students will be able to:

- 1. Utilize knowledge of milk quality related to producing quality milk: regulations, grades and classes of milk, factors necessary to produce quality milk.
- 2. Utilize knowledge of milk quality related to cleaning and sanitizing: general types of cleaners and sanitizers, water hardness, milk stone, approved milking equipment and design, proper milk procedures
- 3. Utilize knowledge of milk quality related to cooling milk.
- 4. Utilize knowledge of milk quality related to identifying diseases transmitted to consumers via milk.
- 5. Utilize knowledge of milk quality related to recognizing causes of off-flavors in milk.
- 6. Utilize knowledge of milk pricing related to marketing and marketing concepts.
- 7. Utilize knowledge of milk pricing related to federal milk marketing orders, economics, and distribution.
- 8. Utilize knowledge of the composition and quality characteristics of raw and pasteurized milk and milk products including:
 - a. Determining milk composition
 - b. Understand the causes and control of mastitis, its influences on milk quality and cheese yield and the use of mastitis detection methods in controlling the disease
 - c. Identification of cheese varieties and characterize properties
 - d. Identification of flavor defects and evaluate milk quality.
 - e. Understanding the importance of dairy food safety programs.
 - f. Identification and comparison of dairy vs non-dairy products

Event Format

- Equipment
 - Materials provided by the student:
 - No. 2 Pencils

- Clipboard
- Bottled water and/or palate cleanser
- Calculator- non-programmable
- Materials Provided by Indiana 4-H/FFA
 - All paper and other supplies
 - Scantrons or other answer sheets
- o Participants are not to bring these items:
 - Glass of any kind
 - Cell phones, smart watches, or other electronic devices

Flow of Event

- Milk Flavor Identification and Intensity: ten milk samples; junior contestants only identify flavors
- o Product Identification: ten dairy and non-dairy samples.
 - The natural/imitation answer sheet section will NOT need to be completed.
- <u>California Mastitis Testing (CMT):</u> five milk samples; contestants will perform each test with adult supervision
- o Cheese Identification: ten cheese samples with characteristics for samples 1-6
- o Written Exam: 40 Multiple Choice Questions
 - Part 1 Milk Production
 - Part 2 Milk Marketing
- o Problem Solving Exam: 10 Multiple Choice Questions
- Contestants will have ten minutes to complete each class in a timed group rotation schedule.

Scoring

- Milk Flavor and Intensity: 120 points (6 points for flavor; 6 points for intensity score)
- o Product Identification: 100 points (6 points identification; 4 points fat content)
- o California Mastitis Test: 40 Points (8 points per sample)
- Cheese Identification: 100 points (4 points per sample for ID; 6 Points per sample for characteristics)
- o Written Exam: 120 points (3 points per question)
- o Problem Solving: 60 points (6 points per question)
- o Total Individual Score: 540 Points
- o Total Team Score: 1620 Points (Three scores count)

Tiebreakers

- o 1- Highest milk flavor identification score
- o 2- Highest cheese identification score
- o 3- Highest Product identification score
- o 4- Highest problem-solving score
- o 5- Highest CMT score
- o 6- Highest written exam score

Registration

- o FFA teams must complete their registration on the Indiana FFA portal. All team members must be on the FFA roster and have their online waivers completed.
- o 4-H teams must complete their registration on the Indiana 4-H online website. All members must meet all 4-H membership requirements.
- o All registration must be completed by the deadline set by 4-H and FFA staff.

Ag Judging Handbook

o This CDE is a joint effort of both Indiana 4-H and Indiana FFA Association. It is governed by the Ag Judging Committee and all rules and guidelines in the Ag Judging Committee handbook apply to the Soils CDE.

References

 Class Descriptions and additional details about each class please use the <u>National FFA Milk Quality and Products CDE Handbook</u>





Scantron Example-Front Side

Milk Quality and Products Form #479-6

Incorrect Marks Correct Mark

ream Name

This sheet is for demonstration and practice only. You must use a real scan sheet for actual competition.

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					Sample	Number				
I. Identification	1	2	3	4	5	6	7	8	9	10
1 Butter	0	0	0		0	0	0	0	0	0
2 Flavored Milk	0	0	0	0	0		0	0		0
3 Half and Half	0	0	0	0	0	0	0			
4 Heavy Cream	0	0	0		0		0		0	
5 Light Whipped Cream	0		0	0	0		0	0	0	0
6 Milk	0	0	0		0		0	0	0	0
7 Sour Cream	0	0	0		0		0	0	0	
8 Margarine	0	0	0	0	0		0		0	
Non Dairy Creamer	0	0	0	0	0		0	0	0	0
10 Non Dairy Flavored Beverage	0	0	0		0	0	0	0	0	0
11 Non Dairy Milk	0	0	0		0		0	0	0	
12 Non Dairy Sour Cream	0	0	0		0	0	0	0		
Non Dairy Whipped Topping	0	0	0	0	0	0	0	0	0	
II. Fat Content	1	2	3	4	5	6	7	8	9	10
1 0.05% - 0.5%	0		0		0	0	0		0	
2 1% - 2%	0	0	0	0	0	0	0	0	0	0
3 3.25% - 3.5%	0	0	0		0		0	0	0	0
4 10.5%	0	0	0	0	0	0	0	0	0	0
5 18%	0	0	0		0	0	0	0	0	0
6 30%	0	0	0	0	0	.0	0	0	0	.0
7 36%	0		0		0	0	0		0	0
8 80%	0	0	0	0	0	0	0	0	0	0
Non Dairy Variable Fat	0		0			.0			0	0

Scantron Example-Back Side

					Sample	Number				
I. Identification	1	2	3	4	5	6	7	8	9	10
Blue/Bleu	0	0	0	0	0	0	0	0	0	0
2 Brie	0		0		0	0	0	0	0	0
Cheddar Mild		0	0			0	0	0	0	0
Cheddar Sharp	0		0		0	0				
Cream/Neufchatel	0		0			0				
Edam/Gouda	0		0		0	0	0	0	0	
Monterey Jack	0	0	0		0		0	0	0	0
Mozzarella	0	0			0	0	0	0	0	0
Processed American	0	0	0		0	0	0	0	0	
Provolone	0	0	0		0	0	0	0	0	0
1 Swiss	0		0		0	0	0	0	0	
2 Colby	0	0	0		0		0		0	100
3 Feta	0		0		0	0	0	0	0	20
4 Havarti	0	0	0	0	0	0	0	0	0	0
6 Gruyere	0	0	0	0	0		0	0	0	0
6 Muenster	0	0	0	0	0	0	0	0	0	0
7 Parmesan	0	0	0	0	0	0	0	0	0	0
8 Queso Fresco	0	0	0	0	0	0	0	0	0	0
9 Ricotta	0	0	0	0	0	0	0	0	0	0
® Romano	0	.0	0		0	0	0	0	0	0
II. Characteristics	1	2	3	4	5	6	7	8	9	10
Α	0		0		0		0	0	0	0
В	0	0	0	0	0	0	0	0	0	0
С	0	0	0	0	0	0	0	0	0	0
D	0	0	0	0	0	0	0	0	0	10
E	0	0	0	0	0	0	0	0	0	10
F	0	0	0		0	100	0	0	0	20

		CI	TN								
	Sample Number										
Score	+	2	3	4	5						
0			0		0						
2	0	0	0	0	0						
4	0	0	0	0	0						
6	0	0	0	0	0						
8	0	0	0	0	0						
	Ma	rk one ar	iswer in e	ach colu	mal.						

	Na	tur	al /	Imi	tati	on				
Food				San	nple	Nun	ber			
Identification	4	2	3	4	5	6	7	8	9	10
Natural	0	0	0	0	0	0	0	0	0	0
2 Imitation	0	0	0	0	0	0	0	0	0	
		Mar	k on	e ans	wer	in es	ich c	olun	nnt.	





			N	lilk Fla	vor					
					Sample	Number				
I. Defect	1	2	3	4	5	6	7	8	9	10
1 Acid	0	0	0	0	0	0	0	0	0	0
2 Bitter	0	0	0	0	0	0	0	0	0	0
3 Feed	0	0	0		0	0	0	0	0	0
4 Flat-watery	0	0	0		0	0	0	0	0	0
5 Foreign	0	0	0		0	0	0	0	0	0
Garlic or onion	0	0	0	0	0	0	0	0	0	0
7 Malty	0	0	0		0	0	0	0	0	0
8 No defect	0	0	0	0	0	0	0	0	0	0
9 Oxidized	0	0	0	0	0		0	0	0	0
10 Rancid	0		0	0	0	0	0	0	0	0
11 Salty	0		0	0	0	0	0	0	0	0
	-	-	-	-	-	4	-	-		-
II. Score	1	2	3	4	5	6	7	8	9	10
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2	0		0		0	0		0	0	
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4	0		0		0		0		0	10
5	0		0		0		0	0	0	0
6	0	0	0		0	0	0	0	0	0
7	0	0	0		0	0	0	0	0	0
8	0	0	0	0	0	0	0	0	0	0
9	0	0	0	0	0		0	0	0	0
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