

Read each question carefully and select the best answer. Mark your answer to the corresponding number on the scantron bubble sheet.

Written Exam A
Milk Production Quiz 2018

1. A milking barn, stable or parlor must have which of the following?
 - A. Floors constructed of concrete or equally impervious materials
 - B. Separate stalls or pens for horses, calves and bulls
 - C. Be provided with natural and/or artificial light
 - D. All of the above

2. Swine and fowl may be kept in the milking area as long as it is free of filth/and or litter
 - A. True
 - B. False

3. Cooling ponds may not be present in cowyards because they may soil flanks and udders of lactating animals
 - A. True
 - B. False

4. Handwashing facilities must have all of the following EXCEPT
 - A. Steam-water mixing valves and vats for washing bottles
 - B. Warm running water
 - C. Soap
 - D. Clean towels or air dryer to dry hands

5. Cows with milk containing abnormalities in one or more quarters must be milked first
 - A. True
 - B. False

6. All of the following should be free of visible dirt on lactating animals EXCEPT
 - A. Flanks
 - B. Udders
 - C. Tails
 - D. Bellies
 - E. All of the above should be free of visible dirt

7. When must milkers wash and dry their hands?
 - A. Before milking
 - B. After milking
 - C. Anytime milking is interrupted
 - D. Both A and C
 - E. A, B, and C

8. Drug administration equipment cannot be stored or washed in hand sinks
 - A. True
 - B. False

9. A milking barn, stable or parlor must be provided on all dairy farms
 - A. True
 - B. False

10. How long should pre-dip or disinfectant be on the skin surface before being wiped off?
 - A. 10 seconds
 - B. 30 seconds
 - C. 45 seconds
 - D. 60 seconds

11. Anything that startles, distracts, or frightens a cow can reduce milk production and slow cow movement through a milking parlor
 - A. True
 - B. False

12. Which type of milking facility involves cows being milked in their housing cubicles?
 - A. Parallel parlors
 - B. Tie-stall barn
 - C. External rotary parlors
 - D. Swing parlors

13. Brushing off dirt from lactating animals should be completed
 - A. Before milking
 - B. During milking
 - C. After milking
 - D. None of the above

14. Desks, refrigerators, and storage cabinets may not be kept in the milkhouse
 - A. True
 - B. False

15. How long after milking should cows be encouraged to stay standing?
 - A. 2 minutes
 - B. 15 minutes
 - C. 40 minutes
 - D. 2 hours

16. Which of the following is NOT a type of milking facility
- A. Internal rotary parlor
 - B. Flat barn parlor
 - C. Step-down parlor
 - D. Swing parlor
17. Over-milking is a condition created by leaving a milking unit attached to a teat or teats from which milk flow has diminished or ceased.
- A. True
 - B. False
18. Drug labels must include all of the following EXCEPT
- A. Expiration date
 - B. Directions for use
 - C. Active ingredients
 - D. Name and address of the manufacturer
19. Equipment used to administer drugs must be thoroughly cleaned in the wash vats
- A. True
 - B. False
20. Animal drugs must be labeled and segregated, lactating from non-lactating
- A. True
 - B. False
21. Which of these is not a suitable location for milking?
- A. Stable
 - B. Cowyard
 - C. Parlor
 - D. Milking Barn
22. Temperature-recording charts must be maintained on the premises of the milkhouse for a minimum of
- A. 1 year
 - B. 2 years
 - C. 4 months
 - D. 6 months
23. Which of the following is not a suitable material for containers, utensils, and equipment exposed to milk?
- A. Stainless steel
 - B. Porcelain
 - C. Heat resistant glass
 - D. Plastic

24. Which of the following is required for milkhouses?
- A. Floors sloping to drains to prevent pools of standing water
 - B. The milkhouse is used for no other purpose than milkhouse operations
 - C. Water piped into the milkhouse without pressure to avoid leaks in pipes
 - D. All of the above
 - E. A and B only
25. Dairy farms must have 1 toilet for every 10 full-time employees
- A. True
 - B. False
26. Raw milk shall be cooled to what temperature within 4 hours of the commencement of the first milking?
- A. 20° C
 - B. 15° C
 - C. 10° C
 - D. 5° C
27. Walls and ceilings of rooms in which milk or milk products are handled, processed, packaged, or stored must have smooth, washable, light-colored surfaces
- A. True
 - B. False
28. Which of the following are critical elements of a milking routine that must be accomplished before attaching the milking unit to the cow?
- A. Cleaning visible dirt
 - B. Disinfecting teats
 - C. Forestripping
 - D. Drying teats
 - E. All of the above
29. Which is NOT a benefit of forestripping?
- A. Slow down milking process to prevent stress in the cows
 - B. Allows one to feel any abnormalities in the teat or quarter
 - C. Removes the milk with the highest SCC and bacteria levels
 - D. Provides the most forceful stimulation signal for the milk let-down response
30. Which material is NOT acceptable as flooring in milkhouses?
- A. Concrete
 - B. Brick
 - C. Tile
 - D. Wood

Written Exam B
Milk Marketing Quiz 2018

31. What dairy product uses more milk in the United States than any other?
- A. Cheese
 - B. Ice Cream
 - C. Coffee Creamer
 - D. Butter
32. The addition of water to milk generally results in what taste defect?
- A. Rancid
 - B. Malty
 - C. Flat
 - D. Bitter
33. Heat treatment of milk to kill pathogenic microorganisms
- A. Pasteurization
 - B. Sterilization
 - C. Oxidation
 - D. None of the above
34. Which vitamin is commonly added to milk intended for drinking purposes?
- A. Vitamin A
 - B. Vitamin B
 - C. Vitamin C
 - D. Vitamin D
35. The temperature of milk blended after the first and subsequent milkings shall not exceed
- A. 15° C
 - B. 10° C
 - C. 5° C
 - D. 0° C
36. Pesticides can get into milk from direct application to animals or from contaminated feeds
- A. True
 - B. False

37. Milk produced by cows on pasture contains more vitamin B than that produced by cows on dry feeds
- A. True
 - B. False
38. The organization that approves materials and construction of milking equipment is known as
- A. 3-A Sanitary Standards, Inc
 - B. Food and Drug Administration
 - C. United States Department of Agriculture
 - D. North American Sanitation Standards, Inc
39. Coliform bacteria cannot be killed with pasteurization
- A. True
 - B. False
40. How much phosphate may be found in one milliliter of pasteurized milk?
- A. 1 gram
 - B. 1 microgram
 - C. 1 milligram
 - D. 1 nanogram
41. In 1938 what percent of foodborne disease outbreaks were traceable to milk?
- A. 38%
 - B. 26%
 - C. 14%
 - D. <1%
42. Which of the following is a commonly found adulterant in raw milk?
- A. Antibiotics
 - B. Pesticides
 - C. Extraneous matter
 - D. All of the above
43. What is the normal freezing point of milk?
- A. 0° C
 - B. -0.517° C
 - C. -1.327° C
 - D. -5.624° C

44. Milk should have a flat, slightly sweet, and clean flavor.
- A. True
 - B. False
45. Which milk flavor is not the result of bacteria?
- A. Malty
 - B. Rancid
 - C. Fermented
 - D. None of the above
46. A cooked flavor after pasteurization means the milk has spoiled.
- A. True
 - B. False
47. Bacteria get into a cow's mammary gland almost exclusively via the teat barrel.
- A. True
 - B. False
48. What is commonly known as the milk letdown hormone?
- A. Cortisol
 - B. Glucagon
 - C. Oxytocin
 - D. Leptin
49. A blind quarter or dead quarter should still be attached to teat cups during milking
- A. True
 - B. False
50. A fluid product resulting from the manufacture of butter from milk or cream
- A. Condensed milk
 - B. Whey
 - C. Evaporated milk
 - D. Butter milk
51. Cattle can be carriers of microorganisms that can infect humans
- A. True
 - B. False

52. What is the most common adulterant of milk?
- A. Pesticides
 - B. Casein
 - C. Mycotoxins
 - D. Water
53. The major source of spoilage bacteria of milk are dirty cows and dirty equipment.
- A. True
 - B. False
54. Which of the following is NOT a defect of milking equipment?
- A. Slightly dented
 - B. Poorly fitted
 - C. Dirty
 - D. Corroded
55. Any person who operates a dairy farm and provides, sells or offers milk for sale to a milk plant, receiving station or transfer station.
- A. Milk Company
 - B. Milk Producer
 - C. Milk Distributor
 - D. Milk Products
56. Which federal government agency oversees the quality inspection of milk in the United States?
- A. FCC
 - B. SEC
 - C. FDA
 - D. USDA
57. The Standard Plate Count (SPC) shall not exceed what number for an individual producer's milk?
- A. 10,000 cfu/ml
 - B. 50,000 cfu/ml
 - C. 75,000 cfu/ml
 - D. 100,000 cfu/ml

58. By definition, milk contains no less than what percent fat?

- A. 12.25 %
- B. 6.25 %
- C. 3.25 %
- D. 1.25%

59. What is the predominant protein found in milk?

- A. Collagen
- B. Elastin
- C. Whey
- D. Casein

60. What is the most common off flavor of milk?

- A. Feed
- B. Acid
- C. Bitterness
- D. Malty