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