

Milk Quality and Products

Updated 3.13.25

Items underlined are links

Contest chairs:

Terri Raatz

Contest purpose/objectives:

Participants in the Milk Quality and Products Career Development Event (CDE) demonstrate their knowledge about the quality production, processing, distribution, promotion and marketing of milk and dairy foods.

- To provide high school agriculture students with dairy interests a practical experience that will serve them well in industry positions related to milk and dairy products.
- To develop students' skills in identifying dairy products.
- To provide experience in the evaluation of milk quality.

Allergy Information: Food products used in this event may contain or come in contact with potential allergens. Any participant in need of a reasonable ADA accommodation(s) for their participation in the Milk Quality and Products CDE should email ffacde@mstc.edu. All requests will remain confidential. The event committee will make all reasonable efforts to accommodate students with food allergies.

Qualification statement:

This is a **qualifying contest** for the State contest. The top 7 teams will be eligible to enter the State FFA Career Development event. Practice teams will not be accepted. One team per school.

Placement and tie breaker:

Placement of teams will be determined by tabulating the three best scores of contestants from the school.

If a tie occurs within the top 7 teams or individuals, the following events will be used to determine award recipients:

Individual

- Highest written exam score
- Highest Cheese ID score

Overall Team

- Total (top 3 team members) combined written exam scores
- Total (top 3 team members) combined ID score

Materials needed:

A clipboard and paper free from notes or other markings
Several sharpened no. 2 pencils (no pens)

Event format:

The contest will consist of the following parts:

A. Knowledge of Dairy Processing, Marketing, and Quality of Dairy Products

A 50 question, multiple choice written exam will be given to assess the students' knowledge of dairy processing, marketing, and quality of dairy products. Questions will come from the [Test Bank](#). 3 points per correct answer.

B. Milk Flavor Identification and Evaluation

Eight (8) samples of milk will be given to participants to identify flavor and intensity. Correctly identifying the milk's flavor. The intensity of the flavor will be scored as follows. 6 points per correct identification of each defect and flavor.

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/unsalable

Milk samples are to be evaluated using the following guide:

Defects	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
No defect	10	10	10
Oxidized	6	4	1
Rancid	4	2	1
Salty	8	6	4

C. Cheese Identification

Ten (10) cheese samples will be identified. The cheese samples will be cut into cubes with a cross section displayed on a plate. Uncolored cheeses may be used. 10 points per correct answer.

1. Blue/Bleu
2. Brie
3. Cheddar Mild
4. Cheddar Sharp
5. Cream/Neufchatel
6. Edam/Gouda
7. Monterey Jack
8. Mozzarella
9. Processed American
10. Provolone
11. Swiss
12. Colby
13. Feta
14. Havarti
15. Gruyere
16. Muenster
17. Parmesan
18. Queso Fresco
19. Ricotta
20. Romano

D. Real and Artificial (Dairy vs. Non-Dairy)

Five (5) samples of real dairy products or artificial dairy substitute foods will be evaluated. Students will identify whether the items are real or artificial. 10 points per correct answer.

E. California Mastitis Test

- The California Mastitis Test samples are scored **0-3**. Individual results are compared to official results to determine a final score. See national Milk Quality Event below for scoring details. UPDATED to match national scoring guide!
- Students will evaluate 1 sample for abnormality, using the California Mastitis Test method.
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Links to Other Contests:

[State Milk Quality and Products Event](#)

[Fox Valley Milk Quality and Products Event](#)

[National Milk Quality and Products Event](#)

Study Materials

[CMT Paddle Video](#)

Other:

2026 Round/Schedule:

Round	Approx Start Time	Folder Color
Round 1	9:00	Purple
Round 2	9:30	Yellow
Round 3	10:00	Green
Round 4	10:30	Red

Room
T137

***rounds are approximate times.**

