

Illinois Association of Vocational Agriculture Teachers Dairy Foods Career Development Event

A. General Information

1. **Team:** A team shall consist of five (5) participants. The three (3) individuals with the best scores shall constitute the team score.
2. **Placings/Scoring:** The scoring for the Dairy Foods CDE is the reverse of other Career Development Events, as correct answers receive zero points and incorrect answers add points to the participant's score. Official ring placings will be given immediately following completion of the event.
3. **Scorecards:** The Scantron card used in the event will be *Dairy Foods - CDE Form #239561-1*.
4. **Team Event:** Participants will solve a selected situation from the sanitation, marketing and distribution, or issues in dairy health area. It is worth 20 points.
5. **Additional Information:** Refer to the "General Rules" section for the current year for information concerning **Entry Fees, Registration, and Location** of the event.
6. Watch the *AgEd Listserve* for event details.

B. Event Format

1. Score one ring of ten (10) samples of milk and criticize the same ten (10) samples of milk for flavor and odor. Each sample is valued at 2 points for identifying the criticism and a maximum of ten points for the scoring each sample. [**Scoring Note:** Two points are added to the student's score if they incorrectly identify the criticism. Additionally, the point difference between the student's score and the judge's score for each milk sample will be added to the student's results.]

Milk Flavors and Scoring*			
<u>Criticism</u>	<u>Slight</u>	<u>Definite</u>	<u>Pronounced</u>
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
No Defect	<i>A sample with no defect will be scored a 10.</i>		
* Suggested scores are given for the three intensities of flavor. All numbers within the range may be used. Intermediate scores may also be used; for example, a bitter sample of milk may score 4.			

2. Score and criticize one ring of five (5) milker unit heads. Identifying the criticism(s) for each unit is valued at **.5 point** per criticism and a maximum of **4.0 points** for the scoring each unit. [**Scoring Note:** One point is added to the student's score if they incorrectly identify a criticism. Additionally, the point difference between the student's score and the judge's score for each milker unit head will be added to the student's results.]

<u>Potential Defects</u>	
<u>Rubber Parts</u>	<u>Metal or Rigid Plastic</u>
Dirty or Milkstone	Dirty or Milkstone
Checked or Blistered	Dented or Damaged
Leaky	Open Seam
Poorly Fitted	Pitted or Corroded
<i>A milker unit with no defects will be scored a 4.0.</i>	

3. Identify one ring of ten (10) samples of cheeses. [Scoring Note: Each sample is valued at 2 points]

<u>Cheese Varieties</u>			
Blue	Colby	Monterey (Jack)	Romano
Brick	Cream/Neufchatel	Mozzarella/Pizza	Swiss
Brie/Camembert	Edam/Gouda	Muenster	
Cheddar (mild)	Feta	Processed American	
Cheddar (sharp)	Havarti	Provolone	

4. Complete a written examination on milk and milk products. It consists of ten (10) true-false questions and ten (10) multiple choice questions. All questions will be based on information found in the material from the reference list for the National Event. [Scoring Note: Each question is valued at 2 points.]
5. Score one ring of four (4) samples of milk using the California Mastitis Test. Samples should be scored using even numbers from 0 to 8 inclusive according to the following scoring guide. [Scoring Note: The point difference between the student’s score and the judge’s score for each sample will be added to the student’s results]

<u>California Mastitis Test</u>	
<u>Test Appearance</u>	<u>Participant Score</u>
Mixture liquid, no precipitate	0
Slight precipitate, tends to disappear with paddle movement	2
Distinct precipitate but does not gel	4
Distinct gel formation	6
Strong gel formation which tends to adhere to paddle. Forms a distinct central peak.	8

6. Identify one ring of Dairy versus Non-dairy Products. The purpose of this ring is to determine the participant's ability to distinguish between real and artificial dairy foods/products. Samples may include any of the following as well as additional items. [Scoring Note: Each sample is valued at 2 points.]

<u>Dairy Products</u>	<u>Non-Dairy Products</u>
Butter	Margarine
Half & Half	Coffee Whitener
Cheese	Imitation Cheese
Ice Cream	Imitation Ice Cream
Milk	Non-dairy drink
Sour Cream	Imitation Sour Cream
Whipped cream	Whipped Non-dairy Topping
Flavored Milk	Non-dairy Flavored Drink
Non-flavored yogurt	Imitation Non-dairy Flavored Yogurt

7. **Team Event.** All team members will be responsible for cooperatively solving a selected situation from one of the following: sanitation, marketing and distribution, and current issues in dairy health or industry. [Scoring Note: The team event is valued at 20 points.]

Sample problems: Calculate the amount of sanitizer (of a given concentration) it would take in 100 gallons of water to get a solution that had 200 ppm. The bacterial count in the bulk tank is high. Given the temperature history, type of disinfectant used, cow environment, and herd health records, find the cause of the high count and recommended (a) solution(s).

C. Miscellaneous

At the discretion of the Dairy Foods CDE Superintendent, a committee of three FFA Advisors may be appointed to review the official scores assigned to samples at the event.

D. Suggested References

1. Judging Booklet

J250c--Judging and Identifying Dairy Products. ITCS Instructional Materials, 1401 South Maryland Dr., Urbana, IL 61801 (800) 345-6087 FAX (217) 333-3917

2. Other References

Career Development Events Handbook 2006-2010. National FFA Organization, P.O. Box 68960, 6060 FFA Drive, Indianapolis, IN.46268-6060.

Hoard's Dairyman. Publisher's address: PO Box 801, Fort Atkinson, WI 53538. Phone (414) 563-5551. School subscription rate: \$7.00 per year. Issues used are from September of previous year to August of current year.

California Mastitis Test. Order from: NASCO, 901 Janesville Ave., Fort Atkinson, WI 53538. Cost: \$11.00, catalog number 06059N. Toll free (800) 558-9595 or toll call (414) 563-2446.

Dairy Foods - Producing the Best (Cat. #10-4170A), Instructional Materials Library, University of Missouri, 1400 Rock Quarry Center, Q139, Columbia, MO 65211.
www.iml.missouri.edu (800) 669-2465

4-H/FFA Dairy Foods Contest Coaches Guide, 4-H Department Purdue University, Co-Author by Keith M. Russell and Graduate Research Assistant, available at
<http://www.four-h.purdue.edu/downloads/judging/945.pdf>

Farmer's Bulletin #2259 USDA, Judging and Scoring Milk and Cheese, Dairy Standardization Branch, Dairy Programs, AMS, United States Department of Agriculture, PO Box 96456, Room 2750, South Building Washington, DC 20520, available at
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004794>

Catalog of instructional materials is available from ITCS Instructional Materials, University of Illinois at Urbana-Champaign, 1401 S. Maryland Dr., Urbana, IL 61801. (800) 345-6087 FAX (217) 333-3917 or available on the World Wide Web (<http://im.itcs.illinois.edu/>).

Aid for ordering all hand scored cards for individual participants:

No. of teams x No. of participants per team x No. of rings = No. of cards needed,
i.e., 20 teams x 5 participants per team x 1 ring(s) = 100 cards needed.

My event: ____ teams x ____ participants per team x ____ ring(s) = ____ cards.