

Illinois Association of Vocational Agriculture Teachers

Dairy Foods Career Development Event

Contest Superintendent - **Darin Blunier, Midland**

IAVAT CDE Committee Member - **Becky Freed, Prairie Central & Jamison Holt, Clinton**

Host - **Nick Wherley, ITCS Media/Communications Specialist**

A. General Information

1. Team:

The event will include two divisions: (1) High School (2) 7th/8th grade. Five (5) team members from each school will be permitted to judge in each division. The three (3) individuals earning the highest total scores will constitute the competing team (a school may compete with three members). A school may enter less than three members, but then the member(s) will compete only as individuals.

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:** Watch iavat.org site for updates on new scorecards to be used this year

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.

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.]

<u>Milk Flavors and Scoring*</u>			
<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. Identify one ring of ten (10) samples of cheeses. [Scoring Note: Each sample is valued at 2 points] Updated cheese list for 2017 scan sheet

Cheese Varieties			
Blue/Bleu	Cream	Monterey Jack	Provolone
Brie	Feta	Mozzarella	Queso Fresco
Cheddar (mild)	Gouda	Muenster	Ricotta
Cheddar (sharp)	Havarti	Parmesan	Romano
Colby	Gruyere	Processed American	Swiss

3. Complete a written examination on Milk Production (part A) and Milk Marketing (part B). 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.]
4. 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]

California Mastitis Test	
Test Appearance	Participant Score
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

5. 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. Please note that no nut milks or products will included in the samples. Samples may include any of the following as well as additional items. [Scoring Note: Each sample is valued at 2 points.] Fat Content part of the scantron answer sheet will not be used.

Butter	Margarine
Flavored Milk	Non Dairy Creamer
Half & Half	Non Dairy Flavored Beverage
Heavy Cream	Non Dairy Milk
Light Whipped Cream	Non Dairy Sour Cream
Milk	Non Dairy Whipped Topping
Sour Cream	

6. **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. ITCS University of Illinois

MDS250 Dairy Foods ITCS Instructional Materials CD-ROM (new)

<https://pubsplus.illinois.edu/MDS250.html>

J250c-Judging and ID Dairy Products Manual

A catalog of instructional materials is available from ITCS Instructional Materials at <https://pubsplus.illinois.edu/>. To place an order please call 1-800-345-6087, fax your order to 217-333-3917, or email pubsplus@illinois.edu

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-Authored 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