

February 2009

Dairy Food Career Development Event
Delaware FFA State Convention

Event Rules:

- ❖ Teams may consist of three or four members. Team ranking is determined by combining the scores of the top three students from each team. Teams that, for whatever reason, have fewer than three members are not eligible for team awards, but students may receive individual awards.
- ❖ Students MUST be in official dress: FFA jacket, scarf/tie, white collared shirt, black pants or skirt.
- ❖ Participants will be allowed 3 hours and 30 minutes for the event.
- ❖ Participants are not to use strong deodorant, perfume, chewing gum or other detractors to the taste and smell senses.

Materials:

- ❖ Students must bring two #2 pencils
- ❖ Team should bring a CMT kit
- ❖ Optional: a flashlight, non-programmable calculator (cell phones are NOT PERMITTED), bottled water (plastic container), and an apple.
- ❖ Cell phones are NOT permitted in the CDE event area.
- ❖ A folder will provided for each participant with their score sheets. Clipboards will not be permitted in the CDE event area.

Changes to Dairy Foods CDE

1. The individual activity, Sediment has been dropped.
2. Additional Cheeses have been added to the Cheese ID section
3. Additional Real vs. Non-dairy products have been added.

Event Format*

- ❖ Milk Flavor Identification and Evaluation
- ❖ California Mastitis Test
- ❖ Milker Units
- ❖ Cheese Identification
- ❖ Dairy and non-dairy product identification
- ❖ Written exam – questions will come from the last three years' National FFA Dairy Foods CDE exams, years 2005, 2006, and 2007. These tests may be ordered from www.ffa.org
- ❖ Team activity / problem solving -
*for complete information about each activity, please refer to the National FFA Career Development Events Handbook

All teachers with teams are encouraged to assist with the event. Teachers and student teachers are needed to help monitor the event and participants.

DE FFA Dairy Foods Scoring Guide

- ★ Students must include their ID (team letter and individual number) on ALL of their scoring sheets. Sheets turned in without proper ID will NOT be graded.
- ★ Dairy Foods is a negatively scored event, lowest score wins. Each incorrect answer has a value of n points. Correct answers carry no value.
- ★ Students will turn in their score sheets after each completed section; students should NOT carry around completed score sheets from station to station. This may cause sheets to be voided.

The Scoring Sheets are included, for purposes of seeing where students will record their answers, those areas are shaded in **yellow**.

Milk Flavor Identification and Evaluation –

- Ten milk samples will be scored on flavor (taste and odor). All samples of milk are prepared from pasteurized milk intended for table use and will score 1 to 10. Please note the scoring guide from the National FFA Career Development Events Handbook, page 128.
- Participants are to use whole numbers when scoring 'flavor' of milk. Check only the one most serious defect in a sample even if more than one flavor is detected. If no defect is noted, check "No Defect" and score as a ten (10).
- Specific directions for DE score sheet: mark an 'X' on the line indicating the correct flavor defect. Under the 'Contestant Score' row, participants will grade the flavor defect using whole numbers.
 - For example, if sample 1 was "no defect"; an x would be marked under column 1 at the bottom across from the 'No Defect' row, a score of 10 would be written in the column 1 at the top of the page in the 'contestant score' row. No other marks should be used by the student anywhere else on the sheet. Students should IGNORE the rows for 'official score,' 'grade difference,' and 'defect score.' These are for official grading only, there should be no student scoring in any of these rows.

California Mastitis Test –

- Samples should be scored using even numbers from 0 – 8 inclusive. Please note the scoring guide from the National FFA Career Development Events Handbook, page 129
- Eight samples of milk will be evaluated for abnormality, using the California Mastitis Test method. Teams should bring their own CMT kits for use.
- Students will write their score for each sample in the "Contestant Score" row.

Milker Unit Parts –

- Five sets of milker unit parts to be scored on defects. Participants mark each defect with an 'X'; 'Contestant Score' is calculated by deducting 0.5 points for each identified defect from the perfect score of 4.
- Participants are permitted to bring and use a flashlight. Milker units are not permitted to be touched or handled by participants.

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Cheese Identification –

- Ten cheese samples for identification will be selected. More than one sample of a given cheese may be used. Please note cheese list from the National FFA Career Development Events Handbook, page 130.
- A score of two points is given for each variety incorrectly identified. Uncolored cheeses may be used.
- Students only have to place an X in the space that corresponds with their choice for the correct sample. The row marked *Identification Score* is NOT for their use, the official scorers will use this.

Non-Dairy Identification Score Sheet –

- Students will identify dairy and non-dairy (imitation or artificial) products.
- Samples may come from the following list: butter, coffee whitener, cheese, cottage cheese, cream cheese, imitation cheese, frozen desserts, ice cream, half and half, margarine, milks, sour cream, whipped cream, and whipped non-dairy topping.
- Students only have to place an X in the space that corresponds with their choice for the correct sample. The row marked *Identification Score* is NOT for their use, the official scorers will use this. Correct score is 0 points, incorrect score is 5 points

Questions: Please let me know, I am glad to help.

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FFA CDE handbook: http://www.ffa.org/programs/cde/documents/cde_handbook.pdf, pages 125 – 131, Dairy Foods.

MILK QUALITY AND DAIRY FOODS CAREER DEVELOPMENT EVENT

Milk Flavor Score

SAMPLE NO.	1	2	3	4	5	6	7	8	9	10	TOTAL
CONTESTANT SCORE											
OFFICIAL SCORE											
GRADE DIFFERENCE											
DEFECT SCORE											
Acid											
Bitter											
Feed											
Flat/Watery											
Foreign											
Garlic/Onion											
Malty											
Oxidized											
Rancid											
Salty											
No Defect											

No Defect Score is 10 points.

Each Defect Identification is 2 points

Defect Scores are:

- Excellent = 10 pts
- Slight Defect = 8 pts (good)
- Definite Defect = 5 pts (Fair)
- Pronounced = 1 pts (Unacceptable)

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Contestant ID _____

MILK QUALITY AND DAIRY FOODS CAREER DEVELOPMENT EVENT

California Mastitis Test Score

Sample No.	1	2	3	4	5	6	7	8	Total
Contestant Score									
Official Score									
Grade Difference									

Defective Scores are:

- Negative = 0 pts
- T = 2 pts
- 1 = 4 pts
- 2 = 6 pts
- 3 = 8 pts

MILK QUALITY AND DAIRY FOODS CAREER DEVELOPMENT EVENT

Milker Unit Score

SAMPLE NO.	1	2	3	4	5						TOTAL
CONTESTANT SCORE											
OFFICIAL SCORE											
GRADE DIFFERENCE											
DEFECT SCORE											
RUBBER PARTS: Dirty/Milkstone											
Checked/Blistered											
Leaky											
Poorly Fitted											
METAL PARTS: Dirty/Milkstone											
Dented/Damaged											
Pitted/Corroded											
Open Seams											

No Defect Score is 4 points
 Each Defect Identification is 0.5 points

MILK QUALITY AND DAIRY FOODS CAREER DEVELOPMENT EVENT

Cheese Identification Score

SAMPLE NO.	1	2	3	4	5	6	7	8	9	10	TOTAL
IDENTIFICATION SCORE											
Bleu											
Brie/Camembert											
Brick											
Cheddar (mild)											
Cheddar (sharp)											
Colby											
Cream/Neufchatel											
Edam/Gouda											
Feta											
Havarti											
Monterey Jack											
Mozzarella/Pizza											
Muenster											
Processed American											
Provolone											
Romano											
Swiss											

X = Contestant's mark; 0 = Official Mark

Correct score is 0 points
 Incorrect score is 2 points

MILK QUALITY AND DAIRY FOODS CAREER DEVELOPMENT EVENT

Non Dairy Identification Score

SAMPLE NO.	1	2	3	4	5	6	7	8	9	10	TOTAL
IDENTIFICATION SCORE											
MARGARINE											
BUTTER											
REAL CREAM											
NON DAIRY CREAMER											
WHIPPED CREAM											
NONDAIRY TOPPING											
REAL CHEESE											
IMITATION CHEESE											

X = Contestant's mark; 0 = Official Mark

Correct score is 0 points
 Incorrect score is 5 points