

## Milk Quality & Products CDE

Fall CDE Day at UCONN – November 2<sup>nd</sup>, 2018

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### IMPORTANT INFORMATION:

- ❖ A team must consist of 4 members – a team with fewer than 4 members will not be eligible for team awards, however students may receive individual awards.
- ❖ It is highly recommended that all participants be in FFA Official Dress for this event.
- ❖ Members must bring the following items to the contest – Two writing instruments, a nonprogrammable calculator, bottled water and/or palette cleanser (i.e. apple, saltines, soda, crackers, etc.). Clipboards and paper may be carried, but must be clean and free of writing.
- ❖ Participants are not to use strong deodorant, perfume, chewing gum or other detractors to the taste and smell senses.
- ❖ Any participant in possession of an electronic device/cell phone in the event area(s) is subject to disqualification.
- ❖ This contest will follow the Connecticut FFA CDE General Regulations as posted by CAAE.
- ❖ Refer to the National FFA Milk Quality and Products CDE Handbook for resources.

### CONTEST FORMAT:

Milk Flavor Identification & Evaluation – ten samples of milk will be identified and scored on flavor (taste and odor).

Product Identification- A total of 5 samples consisting of dairy and non-dairy products will be identified and assigned a milk fat content score.

California Mastitis Test – four milk samples will be evaluated for abnormality, using the California Mastitis Test Method.

Cheese Identification– five samples to be identified from the national list of cheeses. Participants will classify characteristics of identified cheeses using the national matrix. NOTE: The characteristics in the matrix can change, but there will be ONLY 7 items for the student to identify.

Written Test – 60 multiple-choice questions based on Dairy Foods: Producing the Best from University of Missouri as well as The Dairy Practices Council Guide Lines.

Resource available online at <http://dass.missouri.edu/aged/resources/dairy-foods-booklet.pdf> and The Dairy Practices Council: Guidelines, [www.dairypc.org](http://www.dairypc.org)

- #21 – Raw Milk Quality Tests (Pages 1-11)
- #98 – Milking Procedures for Dairy Cattle (Pages 1-13)

#### Team Activities-

- Problem Solving – calculations of the value of milk based on information provided by Federal Milk Marketing Orders. The reference for the team event is the 2006 National Milk Quality & Products CDE team event (available on CAAE website).
- Standard Plate Count – determine the number of visible colony-forming units in 1 ml of milk incubated at 90 degrees for 48 hours (sample plates available in the Petri film Aerobic Count Plate Interpretation Guide).

SCORING: The contest will be scored very closely to the National CDE. Please note changes from previous years.

Cheese Identification & Classification – 15 points & 35 points = 50 points

Milk Flavor Identification & Evaluation – 110 points

California Mastitis Test – 65 points (only 4 samples will be tested, so scores will be doubled + 1 free point)

Milk Fat Content of Fresh Milk Products – 15 points

Written Test – 120 points

#### Team Activities

Problem Solving – 50 points

Standard Plate Count – 50 points (all or nothing!)

Individual Possible Points =  $360 \times 4 = 1440$  points

Team Possible Points = 100 points

Total possible points = 1540 points

#### NOTES:

These are the exact point values that National FFA uses. However because there will only be 4 CMT samples instead of 8, the score that students earn out of 32 will be doubled. The 1 free point will be added after doubling.

The written test has been changed to a 60 multiple-choice questions to match nationals.