A. PURPOSE – They will develop abilities to utilize knowledge of quality milk for production and marketing, composition and quality and yield of milk.

B. OBJECTIVES – Students will demonstrate their knowledge and ability to evaluate quality milk and milk products.

C. ELIGIBILITY – CAREER DEVELOPMENT EVENT will consist of two levels of competition
   a. Senior Level, grades 9-12
   b. Junior Level, grades 6-8

D. EVENT RULES
   a. Not all activities listed below will be included every year in the State CDE. Contact the coordinator for which activities will be included.
   b. Team make-up- Teams will consist of four members. Team ranking is determined by combining the scores of all team participants. Teams that have fewer than four members are not eligible for team awards, but students may receive individual awards.
   c. Participants are not to use strong deodorant, perfume, chewing gum or other detractors to the taste and smell senses.
   d. Any participant in possession of an electronic device in the event area is subject to disqualification.

E. Event Format
   a. Equipment
      i. Materials to be provided by the student: two no. 2 pencils & clipboard.
      ii. Optional - students may wish to bring a non-programmable calculator, bottled water and/or palette cleanser.
   b. Flow of Event
      i. Milk Flavor Identification and Evaluation
      ii. Product Identification
      iii. Cheese Identification
   c. Individual Activities
      i. Milk Flavor Identification and Evaluation – (120 points - 6 points for flavor ID, 6 points for intensity score)
         1. Ten milk samples will be scored on flavor (taste and odor) using the scorecard provided. All samples of milk are prepared from pasteurized milk intended for table use and will score 1 to 10. Only those cups provided at the event may be used.
         2. Participants are to use whole numbers when scoring “Flavor” of milk and to check only the most serious defect in a sample even if more than one flavor is detected. If no defect is noted, participants should check, “No defect” and score as a ten.
   d. Product Identification – Dairy Versus non-Dairy – (100 points, 6 points identification, 4 points fat content)
      i. A total of ten samples consisting of dairy and non-dairy products will be identified and assigned a milk fat content score.
      ii. The following products may be included among the samples:
         1. Dairy Products: nonfat (skim) milk (.05%), lowfat milk (1.0%), reduced fat milk (2%), milk (3.25%), half and half (10.5%), butter (80%), sour cream (18%), flavored milk (6.05%-3.25%) light whipped cream (30%), heavy cream (36%)
         2. Non-Dairy Products: Margarine, non-dairy creamer, non-dairy sour cream, non-dairy milk, non-dairy flavored beverage and non-dairy whipped topping all of these are to be categorized as non-dairy fat.
7. MILK QUALITY AND PRODUCTS
   e. Cheese Identification – (100 points – 4 point for cheese ID, 6 points for characteristics)
      i. Ten cheese samples for identification will be selected from those listed on the National FFA Website.
         Cubes of the cheeses will be available for tasting. Note: More than one sample of a given cheese may
         be used. A score of four points is given for each variety correctly identified. Uncolored cheeses may
         be used.
      ii. In addition to identifying cheese samples, participants will classify characteristics of identified cheeses
          using the matrix found on the National FFA Website. Participants will have six characteristics to select
          based on the ten identified cheese samples (60 points possible). An example cheese characteristic
          problem can be found in the reference section of National FFA CDE Handbook.

   F. ATTIRE – FFA jacket or state or chapter FFA t-shirt

   G. LOCATION – Location - FFA Building, Monday, August 27, 9:00 a.m

   H. AWARDS – 1:00 p.m.

   Note: The National Score Card will not be used. E-mail the contest coordinator for a copy of the State Score Card.