FFA Milk Quality and Products Participant Worksheet

Written Exam- Production	
1.	16.
2.	17.
3.	18.
4.	19.
5.	20.
6.	21.
7.	22.
8.	23.
9.	24.
10.	25.
11.	26.
12.	27.
13.	28.
14.	29.
15.	30.

Written Exam- Marketing	
31.	46.
32.	47.
33.	48.
34.	49.
35.	50.
36.	51.
37.	52.
38.	53.
39.	54.
40.	55.
41.	56.
42.	57.
43.	58.
44.	59.
45.	60.

Problem-Solving	
1.	11.
2.	12.
3.	13.
4.	14.
5.	15.
6.	16.
7.	17.
8.	18.
9.	19.
10.	20.

Milk Flavor	
Defect	Score
1.	1.
2.	2.
3.	3.
4.	4.
5.	5.
6.	6.
7.	7.
8.	8.
9.	9.
10.	10.

	Sample									
Cheese Identification	1	2	3	4	5	6	7	8	9	10
1. Blue/Bleu										
2. Brie										
3. Cheddar Mild										
4. Cheddar Sharp										
5. Cream/Neufchatel										
6. Edam/Gouda										
7. Monterey Jack										
8. Mozzarella										
9. Processed American										
10. Provolone										
11. Swiss										
12. Colby										
13. Feta										
14. Havarti										
15. Gruyere										
16. Muenster										
17. Parmesan										
18. Queso Fresco										
19. Ricotta										
20. Romano										

Characteristics	1	2	3	4	5	6	7	8	9	10
A.										
B.										
C.										
D.										
E.										
F.										
G.										

Dairy/Non-Dairy Identification and Fat Content										
Identification	1	2	3	4	5	6	7	8	9	10
1. Butter										
2. Flavored Milk										
3. Half and Half										
4. Heavy Cream										
5. Lt Whipped Cream										
6. Milk										
7. Sour Cream										
8. Margarine										
9. Non Dairy Creamer										
10. N D Flvd Beverage										
11. N D Milk										
12. N D Sour Cream										
13. N D Whip Topping										

Dairy/Non-Dairy Identification and Fat Content Sample										
Fat Content	1	2	3	4	5	6	7	8	9	10
1. 0.05% - 0.5%										
2. 1% - 2%										
3. 3.25% - 3.5%										
4. 10.5%										
5. 18%										
6. 30%										
7. 36%										
8. 80%										
9. N D Variable Fat										