

## 1994 Dairy Foods Contest Test

1. To carry out a coordinated promotion and research program to help expand domestic and foreign markets for fluid milk and dairy products produced in the United States is:
  - a. a campaign promise made by a gubernatorial candidate.
  - b. the mission of the National Dairy Promotion & Research Board.
  - c. the purpose of the Iowa FFA Dairy Foods Contest.
  - d. the aim of the Iowa Department of Agriculture and Land Stewardship.
  
2. All of the National Dairy Promotion and Research Board's programs were financed:
  - a. by dairy farmer members of the Board.
  - b. through grants from the USDA.
  - c. from sales taxes collected in the retail sale of fluid milk.
  - d. by American dairy farmers through the promotion and research check off.
  
3. During the calendar year 1993, the greatest numbers of dollars spent on advertising and sales promotion went for:
  - a. fluid milk
  - b. cheese
  - c. butter
  - d. ice cream
  
4. According to the 1993 annual report of the National Dairy Promotion and Research Board, more milk is being sold due to:
  - a. increased foreign markets.
  - b. the building of partnerships with other dairy farmer-funded groups, processors, retailers, food service and manufacturing channels, and the research and health fields.
  - c. more government surplus purchases.
  - d. all of these.
  
5. What is a Federal milk marketing order?
  - a. It is an order passed by Congress which mandates that milk be served in school breakfast programs.
  - b. It is a law that prohibits the sale of milk directly from the farm to the consumer.
  - c. It is a regulation issued by the Secretary of Agriculture which places certain requirements on the handling of milk in the area it covers.
  - d. It is an order placed by the Federal government for milk products to be held in reserve and for the armed forces.
  
6. What kind of milk is covered by Federal orders?
  - a. Cow and Goat Milk
  - b. Swiss Valley and Anderson-Erickson
  - c. Grade A Fluid Milk and Grade B Fluid Milk
  - d. Grade A Fluid Milk
  
- ✓ 7. Who is regulated by a milk marketing order?
  - a. dairy farmers
  - b. milk handlers
  - c. restaurant operators
  - d. dairy product retailers

- ✓ 8. What are the objectives of a Federal milk marketing order?
- To assist farmers in developing a steady, dependable market by providing prices for their milk which are reasonable in relation to economic conditions.
  - To assure customers at all times of adequate supplies of pure and wholesome milk.
  - To regulate the price of milk so that consumers are always assured of a "cheap" food source.
  - Both a and b are correct.
9. Because milk flavor will influence the flavor of all products in which it is an ingredient, milk must have good flavor when it comes from the cow. Which of the following milk defects is not one that is attributed to the cow?
- feed
  - flat
  - salty
  - foreign
10. Which one of the following is not a source of unpleasant odors and flavors that get into milk even when the milk is not exposed openly to such odors?
- Cows inhale foul smelling air.
  - Certain odors such as fly spray is absorbed through the cows hide and gets into blood stream.
  - Careless use of detergents and sanitizers in cleaning equipment.
  - Cows with mastitis.
- ✓ 11. Cows late in lactation may give milk that has a salty flavor. It is recommended that cows not be milked longer than:
- 14 to 16 months
  - 12 to 14 months
  - 10 to 12 months
  - 6 weeks before freshening, as this is the only time that milk flavor is affected.
12. Milk that is described as tasting like wet cardboard or oily, metallic, and tallowy, is caused by:
- oxidation
  - bacteria
  - sanitizers
  - adding water to milk
13. Lipolyzed flavor is caused by a chemical breakdown of milk fat. This flavor can be described as a combination of bitter, soapy, and unclean. Which of the following causes the chemical breakdown of milk fat?
- bacteria
  - pasteurization
  - exposure to sunlight
  - the enzyme lipase
14. Several faulty milk handling practices can cause the development of lipolyzed flavor in milk. One of the following **is not** a cause:
- foaming of milk by any cause
  - warming raw cold milk to 70-90° F and cooling it back to 40°F This can happen by adding warm milk rapidly to a small amount of cool milk in a cooler.
  - processing mistakes such as adding a small amount of raw milk to pasteurized, homogenized milk.
  - pasteurization process.

15. Flavor defects can develop after milk is processed in the plant. These potential defects include putrid, stale, unclean, bitter, lipolyzed, and fruity. These defects are caused by:
- stainless steel containers
  - bacteria capable of growing at temperatures in the 40-50°F range
  - light through glass tubing used on equipment
  - all of the above
16. Cheddar cheese got its name from:
- its developer — Joshua Cheddar
  - the means by which it is made — cheddaring
  - the location at which it was developed — Cheddar, England
  - Americans who wanted to distinguish it from Colby
17. All but one of the following is true about the "Real" seal:
- It was developed by the dairy industry to identify real dairy foods.
  - It must be attached to all dairy products imported into the United States.
  - It identifies milk, cheese, and other dairy foods made from U S produced milk that meet federal and/or state standards
  - "Real" seal assures consumers that the food is not imitation or substitute.
18. One of the following cheeses did not originate in the United States:
- Brick
  - Colby
  - Roquefort
  - Monetary Jack
- ✓ 19. Cheese is defined as:
- a milk product manufactured from whey.
  - a product developed from the serum of milk.
  - the fresh or matured product obtained by draining the whey after coagulation of casein.
  - all of the above.
- ✓ 20. The Food and Drug Administration (FDA) has defined a "substitute" food for cheese as being:
- a food that looks like, tastes like, and is intended to replace its traditional counterpart, but is nutritionally inferior
  - a food resembling a standardized or traditional product and meeting the FDA's definition of nutritional equivalency comparisons
  - a food that does not necessarily resemble a dairy food product but has equivalent nutrient value
  - all of the above
21. There are over 2000 cheese varieties and names, and there are several ways in which cheese are classified. Under which of the following classification methods would "hard grating" cheese fall?
- Manufacturing process
  - Consistency
  - Country of origin
  - General appearance

22. Which of the following best describes a step used in manufacturing cheddar cheese?
- Curd particles kept separate.
  - Curd particles matted together.
  - Bacteria ripened throughout with eye formation.
  - Mold ripened throughout interior.
23. Cheese generally possesses its most distinctive flavor when served at room temperature, with one exception which should be chilled when served. That exception is:
- American pasteurized processed cheese.
  - blue cheese.
  - cottage cheese.
  - cheddar cheese.
24. Which variety of cheese has the distinctive characteristic of large gas holes throughout the cheese?
- Swiss
  - Colby
  - Cheddar
  - Monterey, Jack
25. Which of the following is not a true statement?
- Most cheese manufacturers use heat treated milk.
  - Heat treated milk and pasteurization have the same meaning and are terms used interchangeably.
  - Heat treated milk is usually heated to a temperature short of pasteurization.
  - Pasteurization is not a substitute for sanitation, but rather an additional safeguard.
26. Which type of cheese has the distinctive processing method of mold ripening throughout the interior of the cheese?
- Cottage
  - Limburger
  - Blue
  - Colby
27. A recipe calls for one-half cup of shredded cheddar cheese to make six servings. If one cup of shredded cheddar equals four ounces of cheese, how many servings can be made from one pound of cheddar cheese?
- 6
  - 12
  - 24
  - 48
28. Which three cheeses were found to reduce tooth decay in laboratory rats?
- Cottage, cream, neufchatel.
  - Brie, Camembert, brick.
  - Blue, Limburger, Roquefort.
  - Cheddar, Swiss, monterey jack.
29. Specific gravity of milk is 1.032 at 60 degrees F. This means that a certain volume of milk weighs more than an equal volume of water. Water weighs 8.34 lbs. per gallon. How much does a gallon of milk weigh?
- 10.0 lbs.
  - 9.5 lbs.
  - 8.6 lbs.
  - 8.36 lbs.
30. Federal Definitions and Standards of Identity specify the minimum levels of milk fat and solids-not-fat for the various milks shipped in interstate commerce. Whole milk contains:
- not less than 3.25% milkfat and 8.25% solids-not-fat.
  - 0.3, 1.5 or 2.0% milkfat and not less than 8.25% solids-not-fat.
  - less than 0.5% milkfat and not less than 8.25% solids-not-fat
  - not less than 18% milkfat.