

1999

Dairy Foods Career Development Event

(Mark the best answer in the proper blank on the answer sheet.)

1. Because milk favor 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?
  - a. feed
  - b. foreign
  - c. salty
  - d. flat
  
2. 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?
  - a. Cows with mastitis
  - b. Cows inhale foul smelling air
  - c. Certain odors such as fly spray is absorbed through the cow's hide and gets into blood stream
  - d. Careless use of detergents and sanitizers in cleaning equipment
  
3. Cows late in lactation may give milk that has a salty flavor. It is recommended that cows not be milked longer than:
  - a. 6 weeks before freshening, as this is the only time that milk flavor is affected.
  - b. 10 to 12 months
  - c. 12 to 14 months
  - d. 14 to 16 months
  
4. 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?
  - a. the enzyme lipase
  - b. pasteurization
  - c. exposure to sunlight
  - d. bacteria
  
5. One of the following statements is not true about the pasteurization of milk:
  - a. Pasteurization kills bacteria that may be present in milk.
  - b. The process improves the flavor of milk, but reduces the food value, particularly the vitamin content.
  - c. A process named after Louis Pasteur
  - d. Process involves heating milk to not lower than 145 degrees F for not less than 30 minutes and promptly cooling, or the process can be accomplished by raising temperature following by rapid cooling

- 6 In the production of cheese, one of the first steps is to cause the milk to coagulate or clot. The coagulum is called:
- a. Butter                      b. Whey                      c. Buttermilk                      d. Curd
- 7 Cheese generally possesses its most distinctive flavor when served at room temperature, with on exception which should be chilled when served. That exception is:
- a. American pasteurized processed cheese                      c. Cheddar cheese  
b. Blue cheese                      d. Cottage cheese
- 8 There are over 2000 cheese varieties and names, and there are several varieties and names, and there are several ways in which cheeses are classified. Under which of the following classification methods would "hard grating" cheese fall?
- a. Manufacturing                      c. General appearance  
b. Country of origin                      d. Consistency
- 9 A recipe calls for one-half cup of shredded cheddar cheese to make six servings. If one cup of shredded cheese equals four ounces of cheese, how many servings can be made from one pound of cheddar cheese?
- a. 48                      b. 24                      c. 12                      d. 6
- 10 Sour Half-and-Half is the product resulting from the addition of lactic acid-producing bacteria to pasteurized half-and-half. Sour half-and-half contains not less than \_\_\_\_\_ percent milkfat.
- a. 50                      b. 25                      c. 18                      d. 12
- 11 Which three cheeses were found to reduce tooth decay in laboratory rats?
- a. Brie, Camembert, Brick                      c. Cheddar, Swiss, Monterey Jack  
b. Cottage, Cream, Neufchatel                      d. Blue Limburger, Roquefort
- 12 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 pounds per gallon. How much does a gallon of milk weigh?
- a. 9.16 lbs.                      b. 8.96 lbs.                      c. 8.60 lbs.                      d. 8.26 lbs.

13. 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:
- a. not less than 3.25% milkfat and 8.25% solids-not-fat
  - b. not less than 18.0% milkfat
  - c. less than 0.5% milkfat and not less than 8.25% solids-not-fat
  - d. 0.3, 1.5 or 2.0% milkfat and not less than 8.25% solids-not-fat
14. Provolone cheese originated from which country?
- a. Latin America
  - b. Greece
  - c. Sweden
  - d. Italy
15. What are the objectives to a Federal milk marketing order?
- a. To assure customers at all times of adequate supplies of pure and wholesome milk
  - b. To regulate the price of milk so that consumers are always assured of a "cheap" food source
  - c. To assist farmers in developing a steady, dependable, market by providing prices for their milk
  - d. Both a and c are correct
16. Several faulty milk handling practices can cause the development of lipolyzed flavor in milk. One of the following **is not** a cause:
- a. foaming of milk by any cause
  - b. pasteurization process
  - c. processing mistakes such as adding small amount of raw milk to pasteurized, homogenized milk
  - d. warming raw cold milk to 70-90 degrees F and cooling it back to 40 degrees F. This can happen by adding warm milk rapidly to a small amount of cool milk in a cooler
17. Most natural cheeses such as cheddar and swiss can be successfully frozen for up to two months or longer. One of the following is not a true statement regarding freezing cheese:
- a. Be frozen quickly at zero degrees F
  - b. Be wrapped in airtight package
  - c. Package be not more than one inch thick
  - d. Weigh ten pounds or less per package
18. According to the Dairy Management Inc. (DMI) 1998 Annual Report, the U.S. Dairy Export Council (USDEC) has offices worldwide to promote U.S. export expansion. Which of the following cities does **not** have a USDEC office?
- a. Tokyo, Japan
  - b. Sao Paulo, Brazil
  - c. Mexico City, Mexico
  - d. Toronto, Canada

19. Salty flavor in milk can be attributed to two things:
- Some sanitizers have a salt base, or it may be hard water used in cleaning equipment
  - Cows with mastitis and milk produced late in a cow's lactation period
  - Excessive feeding of minerals and dry roughage
  - Oxidized milk tastes like fly spray
20. Approximately how many pounds of whole milk does it take to make a pound of butter?
- 21.2 pounds
  - 12.2 pounds
  - 6.4 pounds
  - 2.12 pounds
21. With reference to the marketing of milk, what is meant by the term "differential"?
- The adjustment in price paid by handlers and received by producers to reflect the difference in distance of the producer from the handler and difference in milk composition
  - The difference between the retail price of milk and the price paid to the producer for the same quantity
  - The difference between the price of a pound of butter and a pound of butterfat
  - The difference between the cost of production and the price of milk
22. Oxidized flavor in raw milk can be the result of copper. The likely cause is:
- Natural occurrences of copper in milk during first two months of lactation
  - Copper ions that are in the air cows breathe
  - Milk coming in contact with metal parts of the milking equipment that contains copper
  - Both a and c
23. The acronym "UDIA" stands for:
- United Dairymen of Iowa
  - Unified Dairymen in Action
  - United Dairy Industry Association
  - United Dairy Improvement Association
24. 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

25. Cheese production accounts for what percent of total milk use?
- a. 15                      b. 30                      c. 45                      d. 60
26. Since the dairy check-off program was established, total dairy sales increased \_\_\_ percent
- a. 9                      b. 19                      c. 29                      d. 39
27. Which variety of cheese has the distinctive characteristic of large gas holes throughout the cheese?
- a. Colby                      b. Cheddar                      c. Monterey                      d. Swiss
28. Which of the following proteins is found only in milk, contains all essential amino acids, and accounts for 82% of the total protein in milk?
- a. Casein                      b. Keratin                      c. Actin                      d. Ovalbumin
29. The recommended daily consumption of milk for teenagers is:
- a. 2 cups                      b. 3 cups                      c. 4 cups                      d. 5 cups
30. Milk contains which of the following vitamins?
- a. A                      b. B2                      c. D                      d. All of these

**Answers: 1999 Dairy Foods Career Development Event**

1. D
2. C
3. B
4. A
5. B
6. D
7. D
8. D
9. A
10. C
11. C
12. C
13. A
14. D
15. D
16. B
17. D
18. D
19. B
20. A
21. A
22. D
23. C
24. C
25. C
26. C
27. D
28. A
29. C
30. D