DAIRY FOODS CONTEST

PARTS OF THE CONTEST

I. Identifying Milk Flavors- Identify the flavor of 10 samples of milk
2 points each for a total of 20 points

II. Identifying Cheese Varieties - Identify 10 samples of cheese
2 points each for a total of 20 points

III. Food Identification - Identify 5 Products (Dairy versus Non-Dairy)
2 points each for a total of 10 points

Total possible points per contestant is 50 points

A team may consist of 3 or 4 members. On a team of four members, the three high scores will be tabulated and the low score dropped.

A perfect team score will be 150 points.

Ties will be broken by the individual or team with the highest milk score.

If still tied, the individual or team with the highest cheese score will be the winner.

If still tied, the individual or team with the highest food identification score will be the winner.

If still tied, the individual or team involved will flip a coin to determine the winner.

MIXING MILK FLAVORS

There are 8 possible milk flavors that can be used in the contest. A flavor can be duplicated, so there could two or more of the same flavor in a contest.

The mixtures given here are for one half gallon plastic containers. When starting outing to train a team you will need to double the strength of the mixture so that the student may get the flavor imprinted in their memory and then gradually weaken them.

NO DEFECT- This is perfect milk that has nothing added. When buying milk be sure to get it back underneath the counter where it has not been exposed to the florescent light at the front of the milk counter, as this could give it an oxidized flavor. (For contest purposes, the milk will be bought still boxed from the milk cooler in the back of the store)

FLAT-WATERY- Replace 7 ounces of milk with 7 ounces of distilled or bottled water and mix well. (Don't use tap water as it could have chlorine or minerals that could alter the taste)

SALTY- Dissolve one fourth teaspoon table salt in one tablespoon of hot water and mix well in milk.

MALTY- Dissolve one teaspoon of unflavored Carnation malt powder in one tablespoon of hot water and mix well in milk.

OXIDIZED- Set plastic container of milk in direct sunlight for 30 minutes. (After 15 minutes rotate container 180 degrees)

ACID- Add one and one half tablespoons of fresh cultured buttermilk to container and mix well.

BITTER- Use a solution of quine sulfate made by dissolving one five grain (325mg) tablet in one ounce of hot water and add 16 drops with an eye dropper to the milk and mix well. (Quine sulfate is hard to get. You may have to get a prescription from a doctor or vet to get it)

RANCID- Dissolve 1/16 teaspoon of lipase enzyme in one table spoon of hot water, mix well in milk and shake vigorously for one minute and set out at room temperature for 30 minutes, then refrigerate over night. (Lipase enzyme can be ordered from Flinn Scientific www.flinnsci.com 1-800-452-1261) (Rancid can also be made by mixing 50% raw milk and 50% whole store milk and shaking one minute, then setting out for thirty minutes and refrigerate over night)

CHEESE IDENTIFICATION

There are twelve varieties of cheese that the contestants will be responsible for knowing. Ten samples will be used from the list. It is possible that one or more will duplicated.

The cheeses are:
Blue

Brie/Camembert

Cheddar (mild)

Cheddar (sharp)

Colby

Cream/Neufchatel

Edam/Gouda

Monterey (Jack)

Mozzarella/Pizza

Processed American

Provolone

Swiss

FOOD IDENTIFICATION
(Dairy versus Non-Dairy)

Butter/Margarine

Whipped topping/imitation dairy topping (example-cool whip)

Milk/imitation milk (example-soy milk)

Half and half/imitation whitener (example-Coffee Mate)

Cheeses/imitation cheeses

The way to tell if it is dairy or non-dairy is to look at the list of ingredients. If the first ingredient listed is milk or cream, it is dairy. If the first ingredient is water or vegetable oil it is non-dairy.

Dairy Foods

Team #	Last Name	First Name

Code

Defect	1	2	3	4	5	6	7	8	9	10
Acid										
Bitter										
~~Feed~~										
Flat-watery										
Foreign										
~~Garlic or onion~~										
Malty										
No defect										
Oxidized										
Rancid										
Salty										

Food Identification	Sample Number									
	1	2	3	4	5	6	7	8	9	10
1 Dairy										
2 Non-Dairy										

Class 2: Identification of Cheeses	Sample Number									
Variety	1	2	3	4	5	6	7	8	9	10
1 Blue										
~~2 Brick~~										
3 Brie/Camembert										
4 Cheddar (mild)										
5 Cheddar (sharp)										
6 Colby										
7 Cream/Neufchatel										
8 Edam/Gouda										
9 Monterey (Jack)										
10 Mozzarella/Pizza										
~~11 Munster~~										
12 Processed American										
13 Provolone										
14 Swiss										
~~15 Feta Cheese~~										
~~16 Romano~~										
~~17 Havarti~~										

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