

**Milk Quality & Products**  
**Jared Parsons - Coordinator**  
**785/532-1293**  
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**Call Hall, First Floor Lobby**  
**Monday, May 6, 2019**  
**Registration: 4:30 – 5:00 p.m.**  
**Contest: 5:00 – 7:00 p.m.**

Part 1: Milk flavor identification and scoring (6 samples)  
Part 2: Cheese identification (6 samples) / Cheese characteristics  
Part 3: Dairy and Non-Dairy ID and Product ID / California mastitis test  
Part 4: MC test concerning milk production and marketing (30 questions)  
Part 5: Problem solving (concerning milk quality, milk acceptance, and cleaning and sanitation procedures)

Resource information: As listed in the National FFA Dairy Foods CDE Guidelines. Students may bring and use a non-programmable calculator and 2 No. 2 pencils. If needed, paper will be provided.

Team consists of four members. All four scores count towards team total.