

Milk Quality and Products

Contest Description and Rules:

Please direct questions to:

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The Milk Quality and Products Contest Will Consist of:

- Cheese Identification: Ten cheese samples chosen from the Wisconsin list will be displayed for students to identify. Cheese samples will be available for tasting (5 points each). (50 points)
- Milk Flavors and Intensity: Ten samples of milk chosen from the Wisconsin list will be given to participants to identify flavor (6 points) and intensity (4 points). (100 points)
- Dairy vs. Non-Dairy: Students will have to identify five dairy or non-dairy products pulled from the National contest list. (50 points)
- Written Examination: 50 questions (2 points each) that may include: Milk Production, Milk Marketing, Safe Handling of Milk, Dairy Production History, and Milk Product Production. (100 points)
- 300 total points
- Tie Breakers
 1. Overall test score
 2. Specific test questions
 3. Cheese ID

Scantron Link: <https://www.judgingcard.com/ScanSheets/samples/479-6-MQP.pdf>