North Carolina FFA Association

**2013 State Milk Quality and Products Written Examination**

**Directions: Place your name, chapter and contestant number on the scantron form that you receive from the test administrators. Read each of the following multiple choice items and possible answers carefully. Mark the letter of the correct answer on your answer sheet (scantron form) as instructed. PLEASE MAKE NO MARKS ON THIS TEST.**

1. Which is NOT considered a basic taste?
   1. Bitter
   2. Salty
   3. Sweet
   4. Spicy
2. Which is NOT a factor that influences off flavors in milk?
   1. Health of the cow

B. Breed of the cow

C. Feed Consumption

D. Chemical Change in milk

1. Which off flavor in milk resembles the flavor of stale fat and has a soapy taste and an unclean, goaty, odor?
   1. Rancid
   2. Malty
   3. Oxidized
   4. Flat
2. When judging milk samples, the milk should be tempered to what temperature?
   1. 40F
   2. 50F
   3. 60F
   4. 70F
3. Which cheese is unripened?
   1. Mozzarella
   2. Camembert
   3. Gouda
   4. Colby
4. Which cheese contains a creamy yellow interior with an edible, thin, brown and white crust?
   1. Cheddar
   2. Gouda
   3. Brie
   4. Roquesfort
5. Which firm, ripened cheese contains a nutlike flavor after aging for 2 to 6 months and may or may not have a wax coating?
   1. Ricotta
   2. Gouda
   3. Brie
   4. Cheddar
6. Which cheese contains large round eyes throughout the cheese?
   1. Cheddar
   2. Colby
   3. Provolone
   4. Swiss
7. Which is not a firm cheese?
8. Brie
9. Cheddar
10. Swiss
11. Provolone
12. Federal regulations state that ice cream contain at least how much milkfat?
    1. 18%
    2. 14%
    3. 12%
    4. 10%
13. Which ingredient is typically NOT a source of nonfat solids in ice cream production?
    1. Whole Milk
    2. Buttermilk
    3. Evaporated Milk
    4. Nonfat Dry Milk
14. The amount of aeration incorporated into ice cream mix during freezing is called\_\_\_\_\_.
    1. Critical Run
    2. Overrun
    3. Hyperrun
    4. Underrun
15. More than \_\_\_\_ % of all milk produced each year in the US is used to manufacture cheese.
    1. 33%
    2. 65%
    3. 45%
    4. 20%
16. Milk contains\_\_\_\_% water.
    1. 50
    2. 87
    3. 60
    4. 75
17. Whole milk contains \_\_% milkfat.
    1. 1.5
    2. 2.5
    3. 3.25
    4. 4.25
18. Which product does not contain a dairy product?
    1. Sorbet
    2. Gelato
    3. Sherbet
    4. Frozen Custard
19. By federal law, ice cream must weigh a minimum of how many pounds to the gallon?
    1. 2.0
    2. 3.0
    3. 3.5
    4. 4.5
20. To make 1 pound of butter, you need approximately how many pounds of whole milk?
    1. 9.4
    2. 7.6
    3. 21.8
    4. 11.2
21. Which state is the leading milk producer in the United States?
    1. Texas
    2. California
    3. Wisconsin
    4. New Mexico
22. Milk contains \_\_\_\_% solids.
    1. 8
    2. 25
    3. 40
    4. 13
23. Which protein is only found in milk?
    1. Casein
    2. Myoglobin
    3. Myosin
    4. Actin
24. Which is NOT a nutrient found in milk?
    1. Calcium
    2. Phosphorus
    3. Anthocyanin
    4. Potassium
25. Osteoporosis is a \_\_\_\_deficiency which results in bone deterioration.
    1. Iodine
    2. Iron
    3. Magnesium
    4. Calcium
26. How many milligrams of calcium does one serving of milk contain?
    1. 200
    2. 250
    3. 150
    4. 125
27. The carbohydrate found in milk is called \_\_\_\_\_\_.
    1. Lactose
    2. Glucose
    3. Sucrose
    4. Fructose