Dairy Foods
Form #479MO-4

Incorrect Marks Correct Mark

Team Name

Team

0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

Code

0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Last Name / First Name

A	A	A	A	A	A	A	A	A	A	A	A
B	B	B	B	B	B	B	B	B	B	B	B
C	C	C	C	C	C	C	C	C	C	C	C
D	D	D	D	D	D	D	D	D	D	D	D
E	E	E	E	E	E	E	E	E	E	E	E
F	F	F	F	F	F	F	F	F	F	F	F
G	G	G	G	G	G	G	G	G	G	G	G
H	H	H	H	H	H	H	H	H	H	H	H
I	I	I	I	I	I	I	I	I	I	I	I
J	J	J	J	J	J	J	J	J	J	J	J
K	K	K	K	K	K	K	K	K	K	K	K
L	L	L	L	L	L	L	L	L	L	L	L
M	M	M	M	M	M	M	M	M	M	M	M
N	N	N	N	N	N	N	N	N	N	N	N
O	O	O	O	O	O	O	O	O	O	O	O
P	P	P	P	P	P	P	P	P	P	P	P
Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q	Q
R	R	R	R	R	R	R	R	R	R	R	R
S	S	S	S	S	S	S	S	S	S	S	S
T	T	T	T	T	T	T	T	T	T	T	T
U	U	U	U	U	U	U	U	U	U	U	U
V	V	V	V	V	V	V	V	V	V	V	V
W	W	W	W	W	W	W	W	W	W	W	W
X	X	X	X	X	X	X	X	X	X	X	X
Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z	Z

Milk Flavor

I. Defect	1	2	3	4	5	6	7	8	9	10
1 Acid										
2 Bitter										
3 Feed										
4 Flat-watery										
5 Foreign										
6 Garlic or onion										
7 Malty										
8 No defect										
9 Oxidized										
10 Rancid										
11 Salty										
II. Score	**1**	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**
1										
2										
3										
4										
5										
6										
7										
8										
9										
10										

Milk Marketing Problems

1	A	B	C	D	E	6	A	B	C	D	E
2	A	B	C	D	E	7	A	B	C	D	E
3	A	B	C	D	E	8	A	B	C	D	E
4	A	B	C	D	E	9	A	B	C	D	E
5	A	B	C	D	E	10	A	B	C	D	E

Written Test

1	A	B	C	D	E	26	A	B	C	D	E
2	A	B	C	D	E	27	A	B	C	D	E
3	A	B	C	D	E	28	A	B	C	D	E
4	A	B	C	D	E	29	A	B	C	D	E
5	A	B	C	D	E	30	A	B	C	D	E
6	A	B	C	D	E	31	A	B	C	D	E
7	A	B	C	D	E	32	A	B	C	D	E
8	A	B	C	D	E	33	A	B	C	D	E
9	A	B	C	D	E	34	A	B	C	D	E
10	A	B	C	D	E	35	A	B	C	D	E
11	A	B	C	D	E	36	A	B	C	D	E
12	A	B	C	D	E	37	A	B	C	D	E
13	A	B	C	D	E	38	A	B	C	D	E
14	A	B	C	D	E	39	A	B	C	D	E
15	A	B	C	D	E	40	A	B	C	D	E
16	A	B	C	D	E	41	A	B	C	D	E
17	A	B	C	D	E	42	A	B	C	D	E
18	A	B	C	D	E	43	A	B	C	D	E
19	A	B	C	D	E	44	A	B	C	D	E
20	A	B	C	D	E	45	A	B	C	D	E
21	A	B	C	D	E	46	A	B	C	D	E
22	A	B	C	D	E	47	A	B	C	D	E
23	A	B	C	D	E	48	A	B	C	D	E
24	A	B	C	D	E	49	A	B	C	D	E
25	A	B	C	D	E	50	A	B	C	D	E

Identification of Cheeses

Identification	1	2	3	4	5	6	7	8	9	10
1 Blue										
2 Brie/Camembert										
3 Cheddar (mild)										
4 Cheddar (sharp)										
5 Cream/Neufchatel										
6 Edam/Gouda										
7 Feta Cheese										
8 Havarti										
9 Montery (Jack)										
10 Mozzarella/Pizza										
11 Munster										
12 Processed American										
13 Provolone										
14 Romano										
15 Swiss										

Milker Units

Score	1	2	3	4	5
0.0					
0.5					
1.0					
1.5					
2.0					
2.5					
3.0					
3.5					
4.0					
Defect	**1**	**2**	**3**	**4**	**5**
Rubber:					
dirty or milkstone					
checked or blistered					
leaky					
poorly fitted					
Metal:					
dirty or milkstone					
dented or damaged					
pitted or corroded					
open seam					
No Defect					

Real / Artificial

Identification	1	2	3	4	5
Natural					
Imitation					

Milk Fat Content

1	A	B	C	D	E
2	A	B	C	D	E
3	A	B	C	D	E
4	A	B	C	D	E
5	A	B	C	D	E