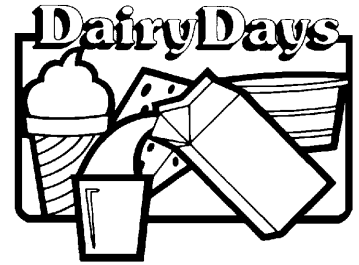


## DAIRY PRODUCTS JUDGING

Dairy Products Judging trains young people in decision making skills related to milk and milk products. 4-H members learn:

- How to evaluate the quality of dairy products.
- How to identify the differences between dairy products and non-dairy products.



**Publication(s):** F647 Milk Score Card  
F648 Cheddar Cheese Score Card  
F649 Ice Cream Score Card  
F786 Real vs. Artificial Score Card

**Specialist:** Dr. Charles Goan, Food Science and Technology, 865-974-7278

**Eligibility:** Senior 4-H members only - 9<sup>th</sup> thru 12<sup>th</sup> grades as of January 1.

### **General Rules:**

The contest will be divided into four parts. Members will be asked to evaluate a group of 6 milk samples on the basis of flavor criticisms. Members will be asked to evaluate a group of 5 samples of cheddar cheese on the basis of flavor, body and texture. Members will also be asked to evaluate a group of 6 samples of vanilla ice cream on the basis of flavor, body, and texture. Finally members will be asked to determine which of a given group of samples is a "real" dairy product or an artificial counterpart (butter vs. margarine, coffee whitener vs. half and half, whipped cream vs. non-dairy whipped topping, cheese vs. non-dairy imitation cheese).

### **State Contest:**

This is a non-qualifying event. There is no limit as to the number of teams that may participate from a county. This contest will take place at Fall State Judging in October.