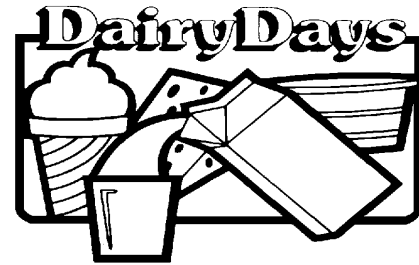


DAIRY PRODUCTS JUDGING

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

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



Publication(s):

Practice Judging Cards under the Region Related section of Judging Teams.

Eligibility:

Senior 4-H members only - 9th thru 12th 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.