

January 24, 2022

Advisors

The 2022 MD State Contest will include the following:

Milk Flavor Identification and Evaluation (10 Flavors)
Product Identification & Milk Fat (Dairy Vs Non-Dairy) 10 samples
Cheese Identification – 10 samples
Written Exam
Problem Solving Exam
There will be **NO** Team Activity and **NO** CMT Samples

Participants are not to use strong deodorant, perfume, chewing gum or other detractors to the taste and smell senses on the day of the contest.

There will be a contest review immediately after the contest. In the past we have completed our contest by lunch time. The review will be set up for approximately 30 minutes

Also, a reminder, **NO** advisors or coaches will be allowed in the practicum area of the contest.

Please refer to the National FFA Milk Quality and Products Career Development Event Guide found on the National FFA and MDFFA.org Websites for information regarding different areas of the contest.

We will be using the scantron score sheets for the entire contest. Please download one of these sheets from the National Website, so your students are familiar with the score sheet. Students will be required to “bubble” in their NAME, CHAPTER# (team #) and CODE#. Please make sure your students know how to do this!!! Once their Scantron is turned into a volunteer, it CAN NOT be given back for changes.

Students will need two no.2 pencils (always good to have spares), a clean clip board, a non-programmable calculator, bottled water and/or palette cleanser (apples work good for this). Clipboards, calculators, and palette cleansers will be checked so please make sure that there is no writing on the clipboards and calculators are non-programmable or they will be taken and held until after the contest. **NO CELL PHONES or ELECTRONIC DEVICES during the contest.**

I look forward to seeing you in April.

Sincerely,
Laura Ramsburg
Chair Person

Written Exam – study past national tests & Study the Youth Quizzes found on the Hoards Dairyman Website (**April 2021 quizzes to January 2022 quizzes**) www.hoards.com
The quizzes are in the Youth Section.

This is what I use to make Milk Samples – I use pasteurized whole milk to make samples

Acid – butter milk

Bitter – tonic water

Feed – silage/feed

Flat - water

Foreign - vanilla

Garlic/Onion – fresh garlic/onion

Malty - cereal

Oxidized - cardboard

Rancid – soak ¼ cup Freshly Grated Romano Cheese in 1 cup of milk overnight, strain cheese. I found this to be a Great and safer way to make Rancid!!!!

Salty - salt