CDE Scorer Milk Quality & Products Form (2020)

Form # 304730-1

Incorrect Marks ✓ ✗ ▬ • Correct Mark ●

Event Name/Team Name/Additional Info

Team/Schl ID

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

Codes

Sheet	Test	Team	Student
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

Full Name (First, Space, Last)

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

Milk Flavor Scoring and Defects

(For each section, mark 1 answer in each column corresponding to the sample A-J)

Milk Defect	Sample Designator A	B	C	D	E	F	G	H	I	J
1. Acid										
2. Bitter										
3. Feed										
4. Flat/watery										
5. Foreign										
6. Garlic/onion										
7. Malty										
8. Oxidized										
9. Rancid										
10. Salty										
11. No Defect										

Flavor Scoring	A	B	C	D	E	F	G	H	I	J
	Sample Designator									
	A	B	C	D	E	F	G	H	I	J
Flavor score is 1 =>										
Flavor score is 2 =>										
Flavor score is 3 =>										
Flavor score is 4 =>										
Flavor score is 5 =>										
Flavor score is 6 =>										
Flavor score is 7 =>										
Flavor score is 8 =>										
Flavor score is 9 =>										
Flavor score is 10 =>										
	A	B	C	D	E	F	G	H	I	J

Cheese ID and Characteristics

(For each section, mark 1 answer in each column corresponding to the sample number)

Varieties	Sample Number 1	2	3	4	5	6	7	8	9	10
A. Blue/Bleu										
B. Brie										
C. Cheddar (Mild)										
D. Cheddar (sharp)										
E. Colby										
F. Cream										
G. Feta										
H. Gouda/Edam										
I. Havarti										
J. Gruyere										
K. Monterey Jack										
L. Mozzarella										
M. Muenster										
N. Parmesan										
O. Processed American										
P. Provolone										
Q. Queso Fresco										
R. Ricotta										
S. Romano										
T. Swiss										

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

Judge Scores

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

Practicums

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

Multiple Choice A- Problem Solving

1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E

Multiple Choice B- Milk Production

1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E

Multiple Choice C- Milk Marketing

1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E

To Order, Contact PTM Software, LLC- www.ptmsoftware.com

Product ID- Dairy vs Non-Dairy

(For each section, mark 1 answer in each column corresponding to the sample number)

Variety Name	Sample Number 1	2	3	4	5	6	7	8	9	10
A. Butter										
B. Flavored Milk										
C. Half and Half										
D. Heavy Cream										
E. Light Whipped Cream										
F. Milk										
G. Sour Cream										
H. Margarine										
I. Non-Dairy Creamer										
J. Non-Dairy Flavored Beverage										
K. Non-Dairy Milk										
L. Non-Dairy Sour Cream										
M. Non-Dairy Whipped Topping										
Percent Fat	1	2	3	4	5	6	7	8	9	10
A. 0.05% to 0.5%										
B. 1% to 2%										
C. 3.25% to 3.5%										
D. 10.5%										
E. 18%										
F. 30%										
G. 36%										
H. 80%										
I. Non-Dairy Variable Fat										
	1	2	3	4	5	6	7	8	9	10

California Mastitis Test

(Mark 1 answer in each column corresponding to the sample number)

CMT Value	Sample Number 1	2	3	4	5	6	7	8	9	10
CMT Value 0 =>										
CMT Value 2 =>										
CMT Value 4 =>										
CMT Value 6 =>										
CMT Value 8 =>										

Natural or Imitation

(Mark 1 answer in each column corresponding to the sample number)

Food ID	Sample Number 1	2	3	4	5	6	7	8	9	10
Natural										
Imitation										

Multiple Choice D

| | | | | | | | | | |