## Milk Quality and Products Career Development Event

## **Milk Production**

#### 2017

	the	protein content is low							
	A. B.	milkfat content is low							
	Б. С.								
	C. D.	• • •							
	98% of the	e microorganisms that call a cow'	s rumen sta	om	mach home are what tyne?				
	Α.	Archaea	C.		diatoms				
	В.	bacteria	D.		fungi				
	The micro	biological standard for Grade A u	npasteuriz	ed	d milk is bacteria or less pe				
	milliliter o	_	•						
	A.	50,000	C.	1	100,000				
	В.	75,000	D.	7	750,000				
	According	to the National Animal Health M	Ionitoring S	Svs	stem data. what do most farmers sit				
		According to the National Animal Health Monitoring System data, what do most farmers site as the most common criteria for weaning a calf?							
	Α.	age							
	В.	<u> </u>							
	C.	weight							
	D.	<u>-</u>							
	The major	The major cause of salty flavor in milk is							
	A.								
	В.	mastitis							
	C.	exposure to sunlight							
	D.	bacteria							
	Which of t	he following fatty acids found in	milk have l	be	een associated with health benefits i				
	humans?								
	A.	oleic acid							
	В.	conjugated linoleic acid							
	C.	butyric acid							
	D.	lactic acid							
	Stainless s	teel equipment is used to produc	ce, store an	nd	process milk because				
	A.	surfaces do not corrode easily							
	В.	stainless steel is a relatively lov	w-cost meta	al					
	C.	surfaces cannot be easily polish	ned						
	D.	stainless has a dull finish							

8.	Lactose is the principal in milk.							
	A.	mineral	C.	fat				
	В.	protein	D.	carbohydrate				
9.	Excessive agitation of raw milk is a common cause of the off-flavor							
	A.	oxidized	C.	rancid				
	В.	acid	D.	metallic				
10.		Historically, the two most important diseases of cattle transmissible to man through raw milk are and						
	A.	tuberculosis and brucellosis						
	В.	brucellosis and scarlet fever						
	C.	scarlet fever and Q fever						
	D.	tuberculosis and anthrax						
11.		is the test used to check	for wate	r added to milk.				
	A.	acid degree value	C.	Kjeldahl				
	В.	cryoscope	D.	titratable acidity				
12.	_	eurizing milk, the minimum tempo	erature th	at raw milk must be heated to for 15				
		111 degrees F	C.	161 degrees F				
	В.	121 degrees F	D.	171 degrees F				
13.	What is a t	What is a test used to screen for antibiotics in milk?						
	A.	direct microscopic	C.	Kjeldahl				
	В.	cryoscope	D.	Charm				
14.		When cooling milk on the farm, what temperature must the bulk storage system reach within two hours of the end of a milking?						
	A.	> 40 degrees F	C.	< 45 degrees F				
	В.	< 40 degrees F	D.	< 38 degrees F				
15.	Distillers g	rains provide primarily what two r	nutrients t	to a dairy cattle diet?				
	A.	carbohydrates and minerals	C.	fat and protein				
	В.	vitamins and fat	D.	fatty acid and minerals				
16.	The princip	The principal protein in milk is						
	A.	casein	C.	crude protein				
	В.	whey protein	D.	lactoglobulin				
17.	Raw milk s States.	Raw milk somatic cell count must be or less to meet Grade A standards in the United States.						
	A.	100,000	C.	400,000				
	В.	250,000	D.	750,000				

18.	In a herd milked three times a day, no cows should have a long lag time. The time from when the cow is stimulated to milker attachment should be less than seconds.						
					seconds.		
	A.		C.				
	В.	90	D.	150			
19.	What is th	e number one reason for cullii	ng cows on Ar	nerican dairy fa	arms, according to National		
	Health Mo	onitoring System data?					
	A.	lameness					
	В.	reproduction problems					
	C.	high somatic cell count					
	D.	low production					
20.	The off-fla	vor in milk generally caused b	y exposure to	sunlight or flu	orescent light is		
	A.	· rancid	C.	acid			
	В.	oxidized	D.	malty			
21.	The docun	nent used by the U.S. dairy ind	lustry that cor	ntains the rules	for producing today's fresh		
	pasteurize	d milk supply is	•				
	A.	The Code of Federal Regulat	ions				
	В.	Standard Methods for the Examination of Dairy Products					
	C.	The Grade A Pasteurized Milk Ordinance (PMO)					
	D.	D. The Codes Alimentarius of the World Health Organization					
22.	Somatic cells occurring in large numbers in milk indicates						
	A.	a cow has mastitis					
	В.	cows consume too much protein					
	C.	· ·					
	D.	poor cooling of the milk in the bulk tank					
23.	People wh	o consume full-fat dairy are le	ess likely to de	velop what dis	ease?		
	Α.	Tuberculosis	C.	Cancer			
	В.	Diabetes	D.	Pneumonia			
24.	Typical far	m milk consists of	•				
	A.	87.6% water, 3.7% fat, 3.29	% protein, 5.5	5% other solids			
	В.	50.6% water, 3.7% fat, 4.29	% protein, 41	.5% other solid	S		
	C.	80.6% water, 6.7% fat, 4.29	% protein, 8.5	% other solids			
	D.	84.6% water, 4.7% fat, 6.29	% protein, 4.5	5% other solids			
25.	What horr	none, which blocks the let-do	wn of milk, is	released into th	ne cow's bloodstream when		
	it is stress	ed?					
	A.	oxytocin					
	В.	parathyroid hormone					
	C.	adrenaline					
	D.	gonadotrophin-releasing ho	rmone				

26.	Poor quality forage will cause		to decrease significantly.					
	A.	somatic cells	C.	casein percentage				
	В.	bacteria count	D.	fat percentage				
27.	The CMT test detects in raw milk.							
	A.	bacteria	C.	somatic cells				
	В.	red blood cells	D.	antibiotics				
28.	Among the various food groups, dairy products serve as the leading source of							
	In the Ame	erican diet.						
	A.	iron	C.	carbohydrates				
	В.	magnesium	D.	calcium				
29.	The rolling herd average is defined as							
	A. an average of the herd's fat and protein percentages							
	B. an average of the number of cows in milk at any given time							
	C.							
	D.	an estimate of annua		•				
30.	One gallor	of milk weighs approx	imately p	oounds.				
	A.	5.5	C.	8.6				
	В.	7.8	D.	10.1				

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## **Answer Key**

- 1. C
- 2. B
- 3. C
- 4. A
- 5. B
- 6. B
- 7. A
- 8. D
- 9. C
- 10. A
- **11.** B
- 12. C
- 13. D
- 14. C15. C
- 16. A
- 17. D
- 18. B
- 19. D
- **20.** B
- 21. C
- 22. A
- 23. B
- 24. A
- 25. C
- 26. D
- 27. C
- 28. D
- 29. D
- 30. C

# Milk Quality and Products Career Development Event Milk Marketing

#### 2017

31.	_	L6 the state that held a hearing to ilk Marketing Order was	listen to t	estimony for a proposal to create a			
	A.	New York	C.	California			
	В.	Wisconsin	D.	Idaho			
32.	Under Fed is called	eral Orders milk is priced based or	n the finisl	hed dairy product in which it is used. This			
	A.	minimum pricing	C.	creative pricing			
	В.	maximum pricing	D.	classified pricing			
33.	The actual	milk check amount received by a	dairy farm	ner is called the			
	A.	milk -feed ratio price	C.	Federal Order price			
	В.	cooperative bonus premium	D.	mailbox price			
34.	What piece	e of legislation made farmer coop	eratives le	gal?			
	Α.	Capper-Volstead Act	C.	Farm Bill			
	В.	Sherman Act	D.	Barkley Act			
35.	A primary reason for establishing minimum farm milk prices through the Federal milk orders is						
	Α.	to insure all dairymen have a market for milk					
	В.	to insure all processors have adequate milk for manufacture of butter and feeds					
	C.	to insure an adequate supply of	-				
	D.	to provide federal control of the					
36.	Dairy consumption growth in the United States is only 0.8 percent, but foreign consumption is						
	growing much more quickly. Which country has increased in dairy consumption the most?						
	Α.	Mexico	C.	China			
	В.	New Zealand	D.	European Union (EU)			
37.	Which che	ese variety produced in the U.S. is	the most	commonly consumed in recent years?			
	A.	Cheddar	C.	Italian style cheese			
	В.	Mozzarella	D.	Queso fresco			
38.	=	ducer would receive the maximun milk was used to make	=	milk delivered within a milk market order			
	Α.	dry whole milk	C.	mozzarella cheese			
	В.	ice cream		fluid pasteurized milk			
39.	Federal Mi	ilk Marketing Orders are	pro	ograms that define the terms under which			
	haulers of milk within a specific marketing order purchase milk from dairy farmers.						
	Α.	mandatory	C.	-			
	В.	•	D.	elected			
		- · ·					

40,	Over half of the top 50 U.S. dairy cooperatives belong to a federation that is dairy farmers' chief							
	lobbying voice in the nation's capital. What is the name of the federation?							
	A.	International Dairy Federation						
	В.	Dairy Farmers of America Federation	า					
	C.	<b>National Milk Producers Federation</b>						
	D.	International Dairy Foods Association	n					
41.	To make o	ne pound of Cheddar cheese requires		oximately pounds of whole milk.				
	A.	8	C.	22				
	В.	10	D.	44				
42.	A Federal I	Milk Marketing Order is authorized or	ly if t	wo-thirds of the affectedmilk to				
	the propos	sed marketing area approves its imple	ment	ation.				
	A.	dairy cooperatives supplying						
	В.	producers supplying						
	C.	cheese processors manufacturing						
	D.	handlers processing						
43.	Federal Milk Marketing Orders provide to distribute moneys fairly among producers							
	supplying	milk to a market.						
		a milk cooperative						
	В.	a board of commissioners						
	C.	supply-demand equalization						
	D.	a producer settlement fund						
44.	According to the Food and Nutrition Board of the National Academy of Sciences, all people need							
	at least	milligrams of calcium per	-					
	A.	10	C.	1,000				
	В.	100	D.	1,000,000				
45.				a farm's animal welfare practices against				
	the industry recommendations. It is operating as a partnership of the National Milk Producers							
		ederation and Dairy Management Inc.						
	A.							
	В.							
	C.	Agriculture's Animal and Plant Healt	h Insp	ection Service (APHIS)				
	D.	Animal Welfare Act (AWA)						
46.	-			ers in a Federal Milk Market is called,,,,				
	Α.	quota options	<b>C</b> .	. 5				
	В.	base-excess pricing	D.	pooling				
47.	Dividing the total dollars a dairy has in assets by the number of cows determines which							
	economic		_					
	Α.	equity	<b>C</b> .	•				
	В.	total investment per cow	D.	debt to asset ratio				

48.	Marketing cooperatives often offer incentives to dairy farmers for producing milk having which							
	of the follo	wing special characteristics?						
	A.	low volume milk production pe	er cow					
	В.	low protein content						
	C.	high somatic cell count						
	D.	low bacteria count						
49.		is an effective exercise recovery due to its powerful nutrient package that						
	• •	e nutrition the body needs after ein to help reduce muscle break		It has carbohydrates to help refuel the timulate growth; and fluid and				
	electrolyte	s to aid in rehydration. Drinking	it after resi	istance training has been show to increase				
	the body's	ability to make new muscle and	may help ir	nprove body composition.				
	A.	Chocolate milk						
	В.	Greek yogurt						
	c.	Gatorade						
	D.	Whey protein concentrate						
50.	Since 1984	Since 1984 President Ronald Reagan proclaimed a National Ice Cream Month. It has been						
	celebrated	annually, every	·					
	A.	June	C.	August				
	В.	July	D.	September				
51.	USDA Farm Service Agency administers that offers dairy producers a catastrophic							
	coverage v	coverage when the difference between the all-milk price and average feed costs falls below a						
	specified lo	evel.						
	A.	Margin Protection Program						
	В.	<b>Cooperatives Working Togethe</b>	r					
	C.	Federal Market Orders						
	D.	DEIP Exports						
52.	Milk mark	eting cooperatives						
	A.	are not permitted by Federal O	rders					
	В.	provide marketing power for d	airy farmers	S				
	c.	control Federal Orders						
	D.	operate only outside Federal O	rders					
53.	Most dairy		mes per day	y. On average, a cow will produce				
		gallons of milk each day.						
	A.	1 to 2	C.	15 to 16				
	В.	8 to 9	D.	20 to 21				
54.	-	Prices paid by handlers are identical in all federal orders for milk utilized in the manufactured						
	=	_		by location. The highest price paid for				
	Class I milk is in the regions of the United States.							
	A.	Southeast	C.	Northwest				
	В.	Midwest	D.	Northeast				

55. Dairy is the second largest organic food category accounting for v food sales?			unting for what percentage of total organic				
	A.	5 percent	C.	25 percent			
	В.	15 percent	D.	35 percent			
56.	Which of t	he following flavors of ice cream is the	mos	t popular, by sales volume?			
	A.	Raspberry	C.	Vanilla			
	В.	Strawberry	D.	Chocolate			
57.	In a milk m	narket with four classes of milk, Class I	II mill	c is commonly used for			
	A.	fluid products					
	В.	cottage cheese and cream products					
	C.	cheese					
	D.	butter and dry products					
58. According to the Dietary Guidelines for Americans 2015-2020, what p population is not getting the recommended three servings of dairy da				•			
	Α.		C.				
	В.	•	D.	•			
59.	protein the milk prote amino acid	an a similar sized serving of a plant-bain is a complete protein, while most plus your body needs.	sed be ant p	te glass of real milk has times more everage, like almond milk. In addition, rotein sources are missing some of the			
	Α.		<b>C</b> .	20			
	В.	8	D.	31			
60.	Federal milk order hearings can be lengthy because can testify and can						
	cross-examine the witness.						
	A.	, , ,					
	В.	only cooperative managers, anyone					
	C.	only Federal lawyers, anyone					
	D.	any interested party, anyone					

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## **Answer Key**

- 31. C
- 32. D
- 33. D
- 34. A
- 35. C
- 36. C
- **37.** B
- 38. D
- **39.** C
- 40. C
- 41. B
- **42.** B
- 43. D
- 44. C
- 45. A
- 46. D
- **47.** B
- 48. D
- 49. A
- **50.** B
- 51. A
- **52.** B
- 53. B
- 54. A
- 55. B
- 56. C
- 57. C
- 58. D
- 59. B
- 60. D