

California FFA Milk Quality and Dairy Foods CDE Test Questions

February 22, 2017

1. The form of mastitis that is hidden from sight is known as _____.
 - a. Infectious
 - b. Clinical
 - c. Acute
 - d. Sub-clinical

2. Today, milk that has been ultra pasteurized must have been heated at or above ____ degrees for at least _____.
 - a. 161°F for 15 seconds
 - b. 180°F for 10 seconds
 - c. 200°F for 5 seconds
 - d. 280°F for 2 seconds

3. Which of the following will best control contagious mastitis?
 - a. Pre-milking teat dip
 - b. Barrier type teat dip
 - c. Antibiotic teat dip
 - d. Germicidal teat dip

4. The _____ test is used to detect if milk has been pasteurized properly.
 - a. Lipase
 - b. Coliform
 - c. Standard Plate Count
 - d. Phosphatase

5. The _____ test may be of value in detecting gross carelessness in the production and handling of milk on the farm.
 - a. Phosphatase
 - b. Sediment
 - c. Freezing Point
 - d. Acidity

6. Milk provides _____ and _____ in approximately the same ratio as found in bone.
 - a. Calcium and magnesium
 - b. Calcium and phosphorus
 - c. Calcium and iron
 - d. Phosphorus and magnesium

7. A major reason the federal government establishes minimal farm milk prices is
 - a. to insure that all dairymen have a market for milk
 - b. to insure that all processors have adequate milk for manufacture of butter and cheese
 - c. to insure an adequate supply of pure and wholesome milk for the consumer
 - d. to provide federal control of the production of milk

8. About _____ percent of the calcium available in the food supply is provided by milk and milk products.
 - a. 66%
 - b. 76%
 - c. 86%
 - d. 96%

9. Which of the following directly influence(s) the total supply of milk?
 - a. Prices paid milk producers
 - b. Manufacturing plants
 - c. Costs of fat production
 - d. Foreign exports

10. Specific gravity of milk at 60°F is _____.
 - a. 1.022
 - b. 1.032
 - c. 1.033
 - d. 1.042

11. The Dairy Herd Improvement Association is a cooperative which provides _____.
 - a. Data on breeding quota levels
 - b. Milk testing and record keeping program for dairy cows
 - c. Minimum prices paid by processors to producers for milk.
 - d. Assistance to groups of dairy farmers who collectively market their milk

12. Farm water supplies must be protected from surface contamination. Water is usually tested for _____ as an indicator of possible sewage contamination.
 - a. Proteolytic bacteria
 - b. Lipolytic bacteria
 - c. Coliform bacteria
 - d. Psychotrophic bacteria

13. The International Dairy Federation (IDF) mission is to promote _____.
 - a. Scientific, cultural & economic progress
 - b. Agricultural, technical & economic progress
 - c. Technical, scientific & industrial progress
 - d. Scientific, technical & economic progress

14. If you produce milk in this state, the price you will receive for your milk is a blend of classes, components, quota, and non-quota values. It is the only state with its own farm milk pricing system. The state is _____.
 - a. Wisconsin
 - b. Texas
 - c. New Mexico
 - d. California

15. There are four classes of milk under Federal Orders, and they provide for
 - a. classification according to the relative safety of each class
 - b. payment for milk according to its quality
 - c. payment for milk according to its cost of production
 - d. payment for milk according to its end use

16. What is the most popular type container used for fluid milk?
 - a. Glass
 - b. Paper
 - c. Plastic
 - d. Pouch

17. What is the most popular size container used for fluid milk?
 - a. Gallon
 - b. Half Gallon
 - c. Quart
 - d. Five quart bulk

18. "Cultured" in front of the name of a milk product indicates:
 - a. Product is older and more mature
 - b. Product is highly refined
 - c. Product has appropriate bacteria added to it
 - d. Product has been through a school and is more expensive

19. _____ percent of all milk produced in the U.S. is sold to dairy processing plants.
 - a. 97
 - b. 98
 - c. 99
 - d. 100

20. By FDA definition of an imitation product, which of the following is NOT true?
 - a. Tastes like the real product it represents
 - b. Has the same nutritional value as the real product it replaces
 - c. Looks like the real product it represents
 - d. Imitation products are not regulated by the FDA

21. Chemical sanitizers containing _____ are most widely used for sanitizing milking equipment.
 - a. Bromine
 - b. Saline
 - c. Chlorine
 - d. Iodine

22. Milk found in cows with a high somatic cell count would result in a decrease in _____.
 - a. Butterfat
 - b. Whey protein
 - c. Casein
 - d. Trace minerals

23. Milk is a good supplier of minerals except for _____.
 - a. Magnesium-Iron-Manganese-Copper
 - b. Riboflavin-Magnesium-Lactose-Manganese
 - c. Phosphorus-Copper-Zinc-Calcium
 - d. Potassium-Boron-Iron-Calcium

24. Water added to milk is detected by checking the _____.
a. Acid degree value
b. Sediment content
c. Titratable acidity
d. Freezing point
25. Milk with low total solids will produce what off-flavor?
a. Flat
b. Malty
c. Salty
d. Acid
26. A cryoscopy is an important tool that test for _____ in milk.
a. Butterfat
b. Antibiotics
c. Pesticides
d. Added water
27. Milk is the only source of _____ in nature.
a. Calcium
b. Phosphorous
c. Lactose
d. Fatty acids
28. The microbiological standard for Grade A raw milk at the producer farm is _____ bacteria or less per milliliter of milk.
a. 50,000
b. 100,000
c. 150,000
d. 200,000
29. The somatic cell count standard for Grade A raw milk is _____ or less per milliliter of milk.
a. 500,000
b. 750,000
c. 1,000,000
d. 1,500,00
30. Fluid milk contains an average of _____ percent solids.
a. 9
b. 11
c. 13
d. 15
31. _____ cause(s) flavors in milk such as acid, high acid, or sour milk.
a. Chemical adulterants
b. Microorganisms
c. Sediment
d. Weeds

32. About _____ of the calcium available in the food supply is provided by milk.
- 65%
 - 50%
 - 75%
 - 95%
33. Lactobacillus bulgaricus and Streptococcus thermophilus are examples of _____ .
- Spoilage bacteria
 - Lactic acid producing bacteria
 - Odor producing bacteria
 - Yeasts and molds
34. The decision of a milk hauler to accept or reject milk at the producing farm
- Depends on knowledge of milk quality and ability to smell off odors
 - Must always be confirmed by tests for acidity
 - Must be made the day before pickup is scheduled
 - All of the above
35. With the exception of _____, all of the following off flavors of milk are caused by bacteria.
- Bitter
 - Malty
 - Yeasty
 - Salty
36. The Grade A Pasteurized Milk Ordinance (PMO) specifies requirements for the production of Grade A raw milk for pasteurization and is recommended by _____.
- The Food and Drug Administration
 - The Small Business Administration
 - The U.S. Department of Agriculture
 - The National Committee on Milk
37. In Federal order markets, milk sold for consumption in fluid form is in _____.
- Class IV
 - Class III
 - Class II
 - Class I
38. Milk covered by Federal milk marketing orders is _____.
- Grade A
 - Grade B
 - Grade C
 - Grade A, B, C
39. The largest percentage of the U.S. milk supply is utilized in the production of _____.
- Cream and specialty sales
 - Cheese
 - Frozen dairy desserts
 - Evaporated, condensed and dry products

40. By definition, a product labeled "milk" must contain not less than _____ percent milk fat.
- 0.5%
 - 2.0%
 - 3.25%
 - correct choice not listed
41. Federal Definitions and Standards of Identity specify that Whole Milk contain not less than _____.
- 3.00 percent milkfat and 8.25 percent solids-not-fat
 - 3.50 percent milkfat and 8.50 percent solids-not-fat
 - 3.50 percent milkfat and 8.00 percent solids-not-fat
 - 3.25 percent milkfat and 8.25 percent solids-not-fat
42. Cheddar cheeses sold in the United States, which are not made from pasteurized milk, must be ripened at least _____ days.
- 30
 - 60
 - 120
 - 150
43. The milk in what class receives the highest price in the market?
- Class I
 - Class II
 - Class III
 - Class IV
44. Flavors of milk may be caused in general by _____.
- Water content of the milk
 - Temperature that milk is stored
 - Feeds consumed by the cow
 - Amount of sun light the cow receives
45. The major cause of the salty flavor in milk is _____.
- The large intake of salt by the cow
 - Associated with sunlight exposure
 - Mastitis
 - Bacteria
46. _____ is a test for rancidity.
- Acid degree value
 - Cryoscope
 - Disc assay
 - Titrateable acidity
47. The four primary taste sensations are _____.
- Bitter, metallic, sour, sweet
 - Bitter, salt, sour, sweet
 - Metallic, salt, sour, sweet
 - Burnt, bitter, salt, sour

48. Lactose is the principal _____ in milk.
- Fat
 - Protein
 - Carbohydrate
 - Mineral
49. The two most important diseases of cattle transmissible to man through milk are _____.
- Tuberculosis and brucellosis
 - Brucellosis and scarlet fever
 - Scarlet fever and Q fever
 - Tuberculosis and anthrax
50. A consumer found an off-flavor in milk packaged in transparent plastic and exposed to high intensity fluorescent light. The off-flavor probably was
- High acid
 - Bitter
 - Oxidized
 - Rancid (lipolyzed)
51. Which group of flavors cannot be detected by odor?
- Bitter, salty
 - High acid, rancid
 - Feed, garlic/onion
 - Metallic/oxidized, malty
52. The components of milk responsible for richness and sweetness, in this order are:
- Minerals and lactose
 - Milk fat and milk sugar
 - Casein and lactalbumin
 - Nonfat solids and lactic acid
53. The California Mastitis Test is done to:
- See if a cow has an infection
 - Check for bacteria in milk
 - Determine whether mammary glands are inflamed
 - Check for mastitis-producing bacteria in the bulk milk
54. Federal regulations state that ice cream must have at least _____ milkfat, the single most important ingredient,
- 4.5%
 - 8.5%
 - 10%
 - 12%
55. The off flavor most likely to be found in milk that has not been cooled properly is:
- Sour
 - Rancid
 - Oxidized
 - Bitter

56. The Babcock test is a rapid, simple and accurate test for:
- Water in milk
 - Titrateable acidity
 - Fat content
 - Nonfat milk solids content
57. The two dairy product categories that require the highest amount of raw milk from the U.S. supply are:
- ice cream and fluid milk products
 - Fluid milk products and cheese
 - Butter and non fat dry milk
 - Cheese and ice cream products
58. A system of fairly distributing payment among producers in a Federal Milk Market is called:
- Pooling
 - Take-off, pay-back
 - Base-excess pricing
 - Seasonal incentive
59. Milk marketing cooperatives:
- Are not permitted by Federal Orders
 - Provide marketing power for dairy farmers
 - Control Federal Orders
 - Operate only outside Federal Orders
60. Each Federal Milk Marketing order is administered by a representative of the:
- Secretary of Agriculture of the U.S.
 - Secretary of commerce of the U.S.
 - Secretary of Treasury of the U.S.
 - Secretary of the U.S. Food and Drug Administration
61. It takes approximately _____ lbs. of whole milk to make one pound of whole milk cheddar cheese.
- 5
 - 10
 - 13
 - 22
62. Federal Milk Marketing Orders are a mechanism for:
- The most economical utilization of milk
 - Finding a market for every producer's milk
 - Economical transportation of milk
 - Market stabilization
63. For the maximum intake of calcium, one should consume_____.
- Whole Milk
 - 2% Milk
 - 1% Milk
 - Skim Milk

64. When pasteurizing milk, the minimum that raw milk must be heated to for 15 seconds is
- 111° F
 - 121° F
 - 161° F
 - 171° F
65. It requires approximately _____ pounds of skim milk to make one pound of nonfat dry milk.
- 22
 - 13
 - 11
 - 6
66. The quantity of milk used to produce 1 pound of buttermilk depends chiefly upon the _____.
- Protein content
 - Solids-non-fat content
 - Bacteriology content
 - Milk fat content
67. The CMT should be read within _____ seconds.
- 40
 - 30
 - 20
 - 10
68. The application of heat to milk for the purpose of preservation, with the extra benefit of the protection of public health, continues to develop. Innovative methods are now available for processing milk at _____ with only fractions of a second holding times.
- Aseptic processing
 - Ultra high temperatures
 - Sterilization
 - High temperature short time
69. Pasteurization is the process of heating every particle of milk and milk products to the minimum required _____ and holding it continuously for the minimum required _____ in equipment that is properly designed and operated.
- Temperature and length
 - Time and temperature
 - Temperature and time
 - Time and length
70. The major reason milk from cows treated with antibiotics must be withheld from the milk supply is because _____.
- A large proportion of the human population is sensitive to antibiotics
 - Antibiotics increase the somatic cell count of milk
 - Antibiotics cause an off-flavor in milk
 - Antibiotics kill some of the good bacteria found in milk
71. When cows have mastitis, the protein content of milk may be higher, but the cheese yield is lower because of a decrease in _____ protein.
- Lysine
 - Casein
 - Tryptophan
 - Whey

72. Besides calcium, milk contains _____, a mineral that is found in brain tissue, muscles, teeth and bones.
- Phosphorous
 - Iron
 - Chlorine
 - Zinc
73. As with grade A milk, _____ adopts and enforces regulations to control milk used for the manufacturing of milk products.
- The federal government
 - Each state
 - The large dairy cooperatives
 - Each milk marketing orders area
74. A high acid flavor (sour) in milk is caused by _____.
- Growth of bacteria in the milk
 - Exposure of cows to acid rain
 - Drinking hard water
 - Absorption of acid from corn silage
75. Milk protein contains _____ of the essential amino acids and in appreciable amounts.
- 25%
 - 50%
 - 75%
 - 100%
76. The CMT test results that indicate a somatic cell count of 400,000 to 1,500,000 are _____.
- Mixture thickens with slight gelation
 - Viscous gel forms, mass adheres to paddle
 - Distinct precipitate forms, but no gel
 - Slight precipitate forms and tends to disappear
77. In order to gain bargaining power, milk producers have formed _____ to manufacture milk products and market them directly.
- Manufacturing coops
 - Supply coops
 - Marketing coops
 - Consumer coops
78. To reduce the feed flavor in milk to acceptable levels, cows should be removed from offending feeds _____ hours before milking.
- 1-2
 - 2-4
 - 4-6
 - 6-8
79. Milk used for _____ is Class I Milk.
- Cottage cheese
 - Ice milk
 - Provolone cheese
 - Fluid milk products

80. A large portion of the population is sensitive to the antibiotic _____.
a. Streptomycin
b. Penicillin
c. Terimycin
d. Ampicillin
81. _____ is the cause of the rancid flavor in milk.
a. Feeding high moisture corn
b. Feeding haylage
c. Storing milk in the sunlight
d. Extreme agitation of raw milk
82. Whole milk contains _____ percent protein.
a. 1.5-2.5
b. 2.5-3.5
c. 3.5-4.0
d. 4.0-4.5
83. To separate the aqueous and fat in the final stage of the Babcock test, a _____ is used.
a. Hot water bath
b. Centrifuge
c. Sulfuric acid bath
d. Colloidal component
84. Which of the following is not an objective of milk evaluation?
a. Determining the presence of desirable characteristics
b. Determining one brand of milk from another
c. Determining whether one sample differs from another
d. Determining presence and magnitude of undesirable characteristics
85. Milk, including skimmed used in fluid milk products, is Class ___ and receives the highest price.
a. I
b. II
c. III
d. IV
86. One gallon of milk weighs _____ pounds.
a. 8.8
b. 8.2
c. 8.4
d. 8.6
87. Federal milk marketing orders were established in _____.
a. 1917
b. 1927
c. 1937
d. 1947
88. To add mold to the blue cheese, it is mainly _____.
a. Injected into the cheese
b. Grown on the cheese
c. Mixed in the whey mixture
d. None of the above

89. Some streptococci that produce lactic acid also produce certain aldehydes, which impart a _____ flavor.
- Malty
 - Bitter
 - Salty
 - Metallic
90. By using a _____ with plastic beads of varying density, nonfat solids in milk can be rapidly estimated.
- Lactometer
 - Hydrometer
 - Humidoscope
 - Polyscope
91. Milk meeting the highest sanitary requirements is known as Grade _____.
- A
 - AA
 - AAA
 - AAAA
92. The major cause of mastitis infections are _____ infections
- Actinomycosis
 - Virus
 - Coliform
 - Bacterial
93. The two main proteins in milk are _____ and _____.
- Lactose, Lactalbumin
 - Casein, Lactalbumin
 - Ascorbic, Thiamin
 - Colgate, Casein
94. What is the largest cost on most U.S. dairy farms?
- Feed
 - Fuel
 - Labor
 - Veterinary
95. Pasteurization was developed in _____ as a heat treatment to preserve food.
- 1890
 - 1920
 - 1930
 - 1946
96. _____ is a milk process that makes milk more easily digested by those with a sensitive digestive system.
- Ionization
 - Evaporation
 - Pasteurization
 - Homogenization

97. _____ amino acids are commonly found in milk proteins, including the essential amino acids.
- 7
 - 12
 - 14
 - 19
98. Continued low calcium intake may result in _____ in adults.
- Cavities
 - Nerve irritability
 - Loss of genetic height potential
 - Osteoporosis
99. Summer milk has been estimated to contain 1.6 times as much vitamin _____ as winter milk.
- A
 - B
 - C
 - D
100. The number of Federal milk marketing orders in the United States is
- 1 to 2
 - 6 to 7
 - 15 to 16
 - 20 - 21
101. _____ is the process of killing all microorganisms.
- pre-cleaning
 - contamination
 - sterilization
 - sanitation
102. S. M. Babcock developed the Babcock Test in _____.
- 1960
 - 1941
 - 1917
 - 1890
103. Bangs Disease is another name for _____.
- Q-fever
 - undulant fever
 - tuberculosis
 - brucellosis
104. By regulation, milk from cows treated with antibiotics usually must be withheld for _____ hours.
- 48 – 72
 - 30 – 60
 - 48 – 108
 - 72 – 96
105. Rules developed by the _____ are designed to protect the health and welfare of consumers.
- United States Department of Agriculture (USDA)
 - Protein and Lactose Organization (PLO)
 - Future Farmers of America (FFA)
 - Food and Drug Administration (FDA)

106. Milk is sold in units of _____ by the producer to the handler.
- pounds
 - gallons
 - cwt
 - ton (s)
107. Milk producers have formed _____ to gain bargaining power.
- direct marketing systems
 - cooperatives
 - marketing clubs
 - cost of production organizations
108. What is the test used to screen for antibiotics in milk?
- direct microscope
 - Charm
 - Kjeldahl
 - cryoscope
109. The California Mastitis Test (CMT) asks that you use only _____ milk.
- colostrum
 - milk after "dry-off"
 - the first stream during milking
 - the second stream during milking
110. Class II manufactured dairy products are used in soft manufactured products such as
- butter and cheddar cheese
 - cream products, cottage cheese, and ice cream
 - fluid whole milk, fluid low fat and skim milk, and flavored milk
 - half-and-half
111. Under which of the following weather conditions would you expect to observe the greatest decrease in milk yield per cow?
- cold and dry
 - hot and humid
 - cool and humid
 - warm and dry
112. Although milk from the cow is processed, it is not an engineered or fabricated food and contains about _____ % solids.
- 3.5
 - 13
 - 76
 - 87
113. Removing cows from green grass or silage four hours prior to milking, can minimize or eliminate which flavor defect in milk?
- flat
 - feed
 - bitter
 - high acid

114. Purple color that results from CMT test is generally more intense in samples from infected quarters, because such samples have a _____pH.
- alkaline
 - acid
 - neutral
 - no correct answer listed
115. Dairy cows need _____ day dry periods for rejuvenation of secretory tissue and restoration of body condition.
- 30
 - 60
 - 90
 - 120
116. The annual average milk production per cow is nearly _____?
- 8800 quarts
 - 7950 quarts
 - 7800 quarts
 - 6880 quarts
117. Mandatory animal drug residue testing was established in _____.
- 1948
 - 1988
 - 1993
 - 2000
118. Federal milk marketing orders reformed; component pricing introduced in _____.
- 1948
 - 1988
 - 1993
 - 2000
119. Contains not less than 18 percent milkfat, but less than 30 percent.
- Half-and-Half
 - Light Whipping Cream
 - Milk
 - Light Cream
120. Contains not less than 30 percent milkfat, but less than 36 percent milkfat.
- Half-and-Half
 - Light Whipping Cream
 - Milk
 - Light Cream
121. Contains not less than 36 percent milkfat.
- Half-and-Half
 - Light Whipping Cream
 - Heavy Cream
 - Light Cream

122. California's milk production accounts for about ____ of all U.S. farm milk production. (2015)
- a. 10%
 - b. 20%
 - c. 30%
 - d. 40%
123. To make one pound of butter, it requires approximately ____ pounds of whole milk.
- a. 21.8
 - b. 9.8
 - c. 7.4
 - d. 11
124. To make one pound of whole milk cheese, it requires approximately ____ pounds of whole milk.
- a. 11
 - b. 7.3
 - c. 21.8
 - d. 9.8
125. The U.S. farm milk production volume reached a record _____ pounds in 2015.
- a. 196.3 billion
 - b. 200.3 billion
 - c. 206.0 billion
 - d. 208.6 billion
126. The two states that led the nation in "milk production per cow" in 2015 were:
- a. California and Wisconsin
 - b. New Mexico and Colorado
 - c. Colorado and Michigan
 - d. Michigan and New Mexico
127. The top ten states accounted for more than ____ of all US farm milk production. (2015)
- a. 63.8%
 - b. 73.5%
 - c. 83.8%
 - d. 93.5%
128. The Top 5 milk states (2015) in milk production include all except:
- a. Wisconsin
 - b. Idaho
 - c. Pennsylvania
 - d. Texas
129. In total, the top twenty milk producing states accounted for nearly ____ of all U.S. farm milk production in 2015.
- a. 71%
 - b. 81%
 - c. 89%
 - d. 91%

130. How many dairy cows are in the US? (2015)
- 8.16 million
 - 9.16 million
 - 9.32 million
 - 10.32 million
131. California averaged _____ pounds of milk per dairy cow in 2015.
- 22,002
 - 23,002
 - 23,402
 - 23,502
132. The number of dairy herds licensed to sell milk in the U.S. continues to _____ each year. (2015)
- remain steady
 - increase
 - decrease
 - remain unchanged
133. For decades the U.S. dairy industry had seen total sales of fluid milk products remain at about the same level despite population growth. However at just over _____ billion pounds, total beverage milk sales in 2015 were the _____ since 1963.
- 50.1 / lowest
 - 50.1 / steadiest
 - 60.1 / highest
 - 60.1 / steadiest
134. There were over _____ million gallons of ice cream produced in the U.S. in 2015.
- 522
 - 622
 - 897
 - 997
135. Just over _____ billion gallons of total frozen dairy products was produced in the United States in 2015.
- 1.49
 - 1.54
 - 1.7
 - 1.87
136. Federal regulations state that gourmet or super-premium ice creams must have at least _____ milkfat.
- 4.5%
 - 8.5%
 - 10%
 - 12%
137. Currently, more than _____ of all milk produced each year in the U.S. is used to manufacture cheese.
- 1/4
 - 1/3
 - 1/2
 - 3/4

138. For the twenty-third straight year, total U.S. production of natural cheese set a record level in 2015 with _____ billion pounds of cheese.
- a. 9.15
 - b. 10.80
 - c. 11.84
 - d. 12.1
139. Leading state in cheese production is _____.
- a. California
 - b. Wisconsin
 - c. Idaho
 - d. Washington
140. Leading state in milk production is _____.
- a. California
 - b. Wisconsin
 - c. Idaho
 - d. Washington
141. The number one American-type cheese produced in the U.S. is _____.
- a. Monterey Jack
 - b. Mozzarella
 - c. Cheddar
 - d. Provolone
142. The number one Italian-type cheese produced in the U.S. is _____.
- a. Monterey Jack
 - b. Mozzarella
 - c. Cheddar
 - d. Provolone
143. There are over ____ varieties of cheese sold in the U.S.
- a. 150
 - b. 300
 - c. 450
 - d. 500
144. Americans consume an average of ____ pounds of cheese each year. (2015)
- a. 29.7
 - b. 32.7
 - c. 33.33
 - d. 35.33
145. Americans (per capita consumption) drink an average of _____ gallons of milk each year. (2015)
- a. 15.21
 - b. 18.21
 - c. 20.21
 - d. 25.0

146. The cheese category that posted record production levels in 2015 was:
- American
 - Italian
 - Other
 - All of the Above
147. U.S. per capita consumption of whole milk in 2015 was ____ pounds.
- 35.4
 - 45.4
 - 48.4
 - 52.4
148. Nearly ____ of all the 2015 production of frozen desserts was regular ice cream.
- 50
 - 55%
 - 60%
 - 70%
149. The average annual expenditure of dairy products per household in 2015 was:
- \$320
 - \$380
 - \$413
 - \$513
150. The 2015 Milk-Feed Price Ratio (value of milk in relation to the cost of dairy feed; the higher the ration, the higher the value of milk is to the cost of feed) was _____. (*lowest since 2010*)
- 1.52
 - 1.88
 - 2.13
 - 2.40
151. The dairy product per capita consumption with the highest % change from '14 to '15 was _____.
- Yogurt (+4.8%)
 - Regular Ice Cream (+4.8%)
 - Italian Style Cheese (+4.8%)
 - Buttermilk (+4.8%)
152. The dairy product per capita consumption with the lowest % change from '14 to '15 was _____.
- Sour Cream (-11.4%)
 - Eggnog (-11.4%)
 - Fat Free White Milk (-11.4%)
 - Buttermilk (-11.4%)
153. The 2015 per capita consumption of cheddar cheese _____ to/at 10.16 pounds.
- increased by 12%
 - decreased by 3.3%
 - increased by 3.3%
 - remained steady

154. What country consumed per capita the most (pounds) fluid milk (2015)?
- New Zealand
 - Australia
 - Ukraine
 - United States
155. The number of dairy cow herds in 2015 licensed to sell milk in the United States is _____.
- 46,975
 - 44,809
 - 43,584
 - 42,878
156. Continuous centrifugal cream separator invented by _____ in 1878.
- Dr. Gustav De Laval
 - Dr. Hervey D Thatcher
 - Dr. SM Babcock
 - Dr. Henry L. Coit
157. Certified milk originated by _____ in 1892.
- Dr. Gustav De Laval
 - Dr. Hervey D Thatcher
 - Dr. SM Babcock
 - Dr. Henry L. Coit
158. What are the two most popular TYPE of cheeses produced in the US?
- American and Monterey Jack
 - American and Cheddar
 - Cheddar and Mozzarella
 - American and Italian
159. What is the leading VARIETY of cheese produced in the US?
- American and Monterey Jack
 - American and Cheddar
 - Cheddar and Mozzarella
 - American and Italian
160. In 2015 the U.S.'s top three trading partners (exports) for cheese were
- China, Canada, Japan
 - Mexico, South Korea, Canada
 - China, Mexico, Japan
 - Mexico, South Korea, Japan
161. California has nearly _____ million milk cows (2015).
- 1.2
 - 1.7
 - 1.8
 - 2.8
162. What country consumed per capita the most (pounds) cheese (2015)?
- New Zealand
 - European Union - 28
 - Ukraine
 - United States

163. Which country has the greatest number of production milk cows in the world?
- India
 - Mexico
 - United States
 - European Union
164. What dairy product is the result from the addition of lactic acid-producing bacteria to pasteurized cream?
- Half-and-Half
 - Sour Cream
 - Heavy Cream
 - Light Whipping Cream
165. What dairy product is the result of removing water from pasteurized skim milk?
- Sweetened Condensed milk
 - Half-and-Half
 - Evaporated milk
 - Nonfat dry milk
166. What dairy product is the result of adding a creaming mixture (dressing) to dry curd cottage?
- Butter
 - Frozen Yogurt
 - Cheese
 - Cottage Cheese
167. What does IDFA stand for?
- Internal Dairy Functions Association
 - Institution of Dairy Foods Association
 - International Dairy Foods Association
 - International Dairy Founders Association
168. The most consumed types of cheeses in the U.S. are _____?
- Cheddar and Monterey Jack
 - Mozzarella and Monterey Jack
 - Mozzarella and Swiss
 - Cheddar and Mozzarella
169. In terms of total dairy export dollar sales, _____ was the largest in 2012 with over \$1.3 billion in value.
- cheese
 - non-fat dry milk
 - fluid milk
 - whey
170. The U.S. dairy industry exports fell to _____ in 2015 compared to record levels set in 2014.
- \$4.8 billion
 - \$5.2 billion
 - \$6.7 billion
 - \$7.1 billion

171. Milk is _____ water and _____ solids
- 85%, 15%
 - 3.7%, 9%
 - 9%, 3.7
 - 87%, 13%
172. As it comes from the cow, the solids portion of milk contains approx _____ fat and _____ solids-non-fat.
- 13%, 85%
 - 9%, 3.7%
 - 2%, 11%
 - 3.7%, 9%
173. What country consumes per capita the most (pounds) butter (2015)?
- New Zealand (10.5 lbs)
 - Australia (10.5 lbs)
 - Belarus_(10.5 lbs)
 - United States (10.5 lbs)
174. U.S. imports of dairy products in 2015 totaled just under _____ billion.
- \$3.4
 - \$6.4
 - \$8.4
 - \$9.4
175. The U.S. milk output per cow set a record of _____ per cow in 2015.
- 21,697 lbs
 - 22,258 lbs
 - 22,393 lbs
 - 24,697 lbs
176. Milk and milk products have played an important role in America’s history since _____ when the first cows were brought to Jamestown, Virginia.
- 1776
 - 1492
 - 1611
 - 1652
177. Milk contains which of the following nutrients?
- Phosphorous
 - Calcium
 - Magnesium
 - All of the above
178. How many servings of milk group foods should an adult consume daily?
- 4
 - 3
 - 2.5
 - 2

179. How many servings of milk group foods should children (1-8 yrs) consume daily?
- 4
 - 3
 - 2.5
 - 2
180. What outlet sold the most cheese last year?
- Foodservice
 - Retail
 - Food processing
 - Both A and B were equal
181. In general, one gallon of ice cream requires approximately ___ lbs of whole milk and 1 lb of cream.
- 2
 - 4
 - 6
 - 8
182. The country outside of the US with the highest milk production per cow at 24,273 lbs/cow is (2015).
- South Korea
 - European Union
 - Canada
 - Japan
183. Per capita consumption of yogurt is nearly _____ lbs. (2015).
- 11
 - 12
 - 15
 - 16
184. Per capita consumption of sour cream is _____ lbs. (2015).
- 2
 - 3
 - 4
 - 5
185. U.S. per capita fluid milk product sales was _____ gallons. (2015)
- 17.91
 - 18.21
 - 18.62
 - 19.34
186. The average dairy feed cost per 100 lbs of milk in 2015 was ____?
- \$7.45
 - \$7.45
 - \$8.08
 - \$9.45

187. Over _____ billion in cheese was exported by the U.S. in 2014.
- \$1.0
 - \$1.1
 - \$1.2
 - \$1.3
188. The two largest purchasers of US ice cream products in 2014 were _____.
- Mexico and China
 - China and Canada
 - Canada and South Korea
 - Mexico and Saudi Arabia
189. The largest U.S. dairy product import is _____. (2015)
- Cheese
 - Yogurt
 - Dry Whey Products
 - Lactose
190. The largest U.S. dairy product export (by value) is _____. (2015)
- Cheese and Curd
 - Non-Fat Dry Milk
 - Dry Whey Products
 - Ice Cream and Related Products
191. The country that consumes the most cheese per capita is _____. (2015)
- New Zealand
 - United States
 - European Union - 28
 - Australia
192. China is the #1 country for what U.S. dairy export? (2015)
- Cheese
 - Ice Cream
 - Butter
 - Whey
193. The state with the lowest milk production per cow is _____ (2015)
- Alaska
 - Maine
 - Arkansas
 - North Dakota
194. This dairy product is known as “nature’s most nearly perfect food”.
- cheese
 - milk
 - ice cream
 - cottage cheese
195. The advancements in _____ opened up dairy product availability to everyone.
- processing
 - packaging and distribution
 - refrigeration
 - all of the above

196. The following improvement areas have resulted in improved methods of selection, breeding, and feeding of dairy cows.
- Milking parlors / equipment
 - Research
 - Experimentation
 - Both B and C
197. 100 pounds can be converted to _____.
- 1 cwt
 - 1 ton
 - 1 kilogram
 - 1 gallon
198. Which of the following is/are required for milk from a dairy farm to be certified organic?
- Cows must not be treated with antibiotics
 - Insecticides may not have been used
 - The farm must have been audited by a third party
 - All of the above
199. The quantity of milk actually used to produce one pound of each product depends chiefly upon the the _____ and nonfat solids content of the milk, which varies both geographically and seasonally.
- milkfat
 - water
 - protein
 - calcium
200. _____ is characterized by an intense flavor and is served in a semi-frozen state. It contains sweeteners, milk, cream, egg yolks, and flavoring.
- Frozen custard
 - Sorbet
 - Gelato
 - Frozen yogurt