

California FFA Milk Quality and Dairy Foods CDE
“Partial” 2018 Test Question Bank

January 6, 2018 - Additional Questions TBA

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 _____.
- A₁
 - 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