Contestant Name _____

Contestant High School _____

MILK FLAVOR

INSTRUCTIONS: Evaluate the milk in the coded containers. Pour a small amount into a sampling cup for tasting. Record score (no defect = 10 pts) and indicate defect choice (✔) in the appropriate box. Incorrect identification: +2 pts. Do not mark in shaded areas.

MILK FLAVOR	1	2	3	4	5	6	7	8	9	10	
Contestant's score											
Official score											
Difference											
Grade on defects											
NO DEFECT											
ACID											
BITTER											
FEED											
FLAT/WATERY											
FOREIGN											
GARLIC/ONION											
MALTY											
OXIDIZED											
RANCID											
SALTY											
UNCLEAN											

Contestant Name _____

Contestant High School _____

CHEESE IDENTIFICATION

INSTRUCTIONS: Evaluate the coded cheese samples. Indicate your choice (✔) in the appropriate box. Incorrect identification: +2 pts. Do not mark in shaded areas.

CHEESE IDENTIFICATION	1	2	3	4	5	6	7	8	9	10	
BLUE											
BRICK											
BRIE/CAMEMBERT											
CHEDDAR (MILD)											
CHEDDAR (SHARP)											
COLBY											
CREAM/NEUFCHATEL											
EDAM/GOUDA											
MONTEREY JACK											
MOZZARELLA/PIZZA											
MUNSTER											
PROCESSED AMERICAN											
PROVOLONE											
SWISS											

SEDIMENT TEST

INSTRUCTIONS: Record score (no defect: 0 pts) in the appropriate box. Do not mark in shaded areas.

MILK SEDIMENT	1	2	3	4	5	6	7	8	
Contestant's score (0-8)									
Official score									
Difference									