

Read each question carefully and select the best answer. Mark your answer to the corresponding number on the scantron bubble sheet.

Written Exam A
Milk Production Quiz 2022

1. Brushing off dirt from lactating animals should be completed
 - A. Before milking
 - B. During milking
 - C. After milking
 - D. None of the above

2. Drug administration equipment cannot be stored or washed in hand sinks
 - A. True
 - B. False

3. A milking barn, stable or parlor must be provided on all dairy farms
 - A. True
 - B. False

4. Drug labels must include all of the following EXCEPT
 - A. Expiration date
 - B. Directions for use
 - C. Active ingredients
 - D. Name and address of the manufacturer

5. How long should pre-dip or disinfectant be on the skin surface before being wiped off?
 - A. 10 seconds
 - B. 30 seconds
 - C. 45 seconds
 - D. 60 seconds

6. How long after milking should cows be encouraged to stand?
 - A. 2 minutes
 - B. 15 minutes
 - C. 30 minutes
 - D. 2 hours

7. Desks, refrigerators, and storage cabinets may not be kept in the milk house
- A. True
 - B. False
8. Which of the following is NOT a type of milking facility?
- A. Internal rotary parlor
 - B. Flat barn parlor
 - C. Step-down parlor
 - D. Swing parlor
9. Which of the following is not a suitable material for containers, utensils, and equipment exposed to milk?
- A. Stainless steel
 - B. Porcelain
 - C. Heat resistant glass
 - D. Plastic
10. Anything that startles, distracts, or frightens a cow can reduce milk production and slow cow movement through a milking parlor
- A. True
 - B. False
11. Which of these is not a suitable location for milking?
- A. Stable
 - B. Cowyard
 - C. Parlor
 - D. Milking Barn
12. Temperature-recording charts must be maintained on the premises of the milkhouse for a minimum of
- A. 1 year
 - B. 2 years
 - C. 4 months
 - D. 6 months

13. Over-milking is a condition created by leaving a milking unit attached to a teat or teats from which milk flow has diminished or ceased.
- A. True
 - B. False
14. Animal drugs must be labeled and segregated, lactating from non-lactating
- A. True
 - B. False
15. Which of the following is required for milkhouses?
- A. Floors sloping to drains to prevent pools of standing water
 - B. The milkhouse is used for no other purpose than milkhouse operations
 - C. Water piped into the milkhouse without pressure to avoid leaks in pipes
 - D. All of the above
 - E. A and B only
16. Dairy farms must have 1 toilet for every 10 full-time employees
- A. True
 - B. False
17. Raw milk shall be cooled to what temperature within 4 hours of the commencement of the first milking?
- A. 20° C
 - B. 15° C
 - C. 10° C
 - D. 5° C
18. Which of the following are critical elements of a milking routine that must be accomplished before attaching the milking unit to the cow?
- A. Cleaning visible dirt
 - B. Disinfecting teats
 - C. Forestripping
 - D. Drying teats
 - E. All of the above

19. Walls and ceilings of rooms in which milk or milk products are handled, processed, packaged, or stored must have smooth, washable, light-colored surfaces
- A. True
 - B. False

20. Which is NOT a benefit of forestripping?
- A. Slow down milking process to prevent stress in the cows
 - B. Allows one to feel any abnormalities in the teat or quarter
 - C. Removes the milk with the highest SCC and bacteria levels
 - D. Provides the most forceful stimulation signal for the milk let-down response

Leave 21-30 Blank

Written Exam B
Milk Production Quiz 2022

31. Which material is NOT acceptable as flooring in milkhouses?
- A. Concrete
 - B. Brick
 - C. Tile
 - D. Wood
32. Coliform bacteria cannot be killed with pasteurization
- A. True
 - B. False
33. The organization that approves materials and construction of milking equipment is known as
- A. 3-A Sanitary Standards, Inc
 - B. Food and Drug Administration
 - C. United States Department of Agriculture
 - D. North American Sanitation Standards, Inc

34. How much phosphate may be found in one milliliter of pasteurized milk?
- A. 1 gram
 - B. 1 microgram
 - C. 1 milligram
 - D. 1 nanogram
35. In 1938 what percent of foodborne disease outbreaks were traceable to milk?
- A. 35%
 - B. 26%
 - C. 14%
 - D. <1%
36. Which of the following is a commonly found adulterant in raw milk?
- A. Antibiotics
 - B. Pesticides
 - C. Extraneous matter
 - D. All of the above
37. What is the normal freezing point of milk?
- A. 0° C
 - B. -0.517° C
 - C. -1.327° C
 - D. -5.624° C
38. A cooked flavor after pasteurization means the milk has spoiled.
- A. True
 - B. False
39. Which milk flavor is not the result of bacteria?
- A. Malty
 - B. Rancid
 - C. Fermented
 - D. None of the above
40. Milk should have a flat, slightly sweet, and clean flavor.
- A. True
 - B. False

41. Bacteria get into a cow's mammary gland almost exclusively via the teat barrel.
- A. True
 - B. False
42. What is commonly known as the milk letdown hormone?
- A. Cortisol
 - B. Glucagon
 - C. Oxytocin
 - D. Leptin
43. A blind quarter or dead quarter should still be attached to teat cups during milking
- A. True
 - B. False
44. A fluid product resulting from the manufacture of butter from milk or cream
- A. Condensed milk
 - B. Whey
 - C. Evaporated milk
 - D. Butter milk
45. Cattle can be carriers of microorganisms that can infect humans
- A. True
 - B. False
46. The major source of spoilage bacteria of milk are dirty cows and dirty equipment.
- A. True
 - B. False
47. Any person who operates a dairy farm and provides, sells or offers milk for sale to a milk plant, receiving station or transfer station.
- A. Milk Company
 - B. Milk Producer
 - C. Milk Distributor
 - D. Milk Products

48. What is the most common off flavor of milk?

- A. Feed
- B. Acid
- C. Bitterness
- D. Malty

49. By definition, whole milk contains no less than what percent fat?

- A. 12.25 %
- B. 6.25 %
- C. 3.25 %
- D. 1.25%

50. Vitamins A, D, E and K are fat soluble and are not removed from milk when fat is removed.

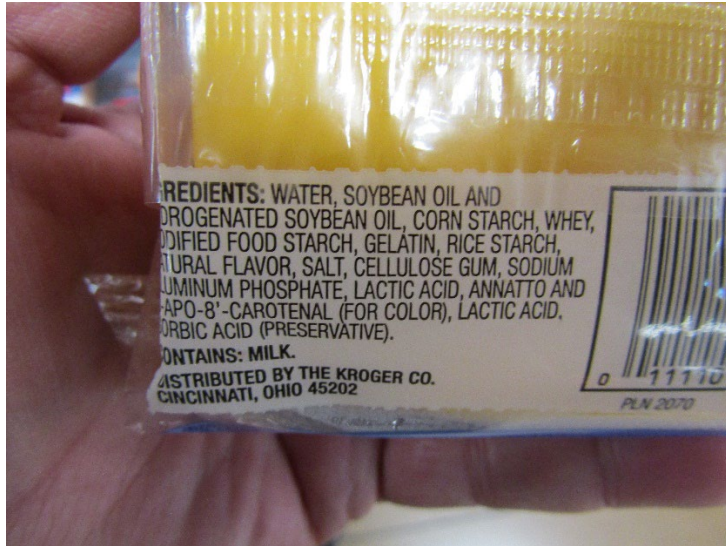
- A. True
- B. False

Leave 51-60 Blank

2022 Milk Quality and Products Problem Solving

Read each question carefully and select the best answer. Mark the corresponding answer on the scantron bubble answer sheet in the section marked Problem Solving. This exam must be returned to the contest coordinator when finished.

Use this picture to answer questions 1 and 2.



1. This is a dairy product.
 - a. True
 - b. False
2. The primary ingredient in this product is:
 - a. Lactic Acid
 - b. Milk
 - c. Water
 - d. Soybean oil

Use these photos to answer questions 3-7.



NUTRITION FACTS	
Serving Size 1/2 cup (114g)	
Servings Per Container 4	
Amount Per Serving	
Calories 100	Calories From Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 480mg	20%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 11g	22%
Vitamin A 4%	Vitamin C 2%
Calcium 8%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet

3. The common name of this product is:
 - a. Prairie Farms
 - b. Small curd
 - c. Cottage cheese
4. This product is a really good source of protein.
 - a. True
 - b. False
5. This product is ideal for someone on a low sodium diet.
 - a. True
 - b. False
6. The milkfat content in this product is:
 - a. 0-1%
 - b. 2-4%
 - c. >4%
7. If an individual were to consume 1 serving of this product per day, how many days would it take to finish this product after the container has been opened?
 - a. 1 day
 - b. 2 days
 - c. 4 days
 - d. 6 days

Use these photos to answer questions 8-10.



8. This is a dairy product.
 - a. True
 - b. False
9. Which of the following natural milk ingredients is no longer active in this product?
 - a. Lactisine
 - b. Lactilate
 - c. Lactase
 - d. Lactose
10. This is a shelf-stable packaged product.
 - a. True
 - b. False

Leave 11-20 blank.