

California FFA Milk Quality and Dairy Foods CDE

Test Questions

Updated February 2007

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

2. High-temperature short-time pasteurization (HTST) requires that every particle of milk is heated to a minimum temperature of _____ for _____ seconds or its equivalent.
 - a. 161°F for 15 seconds
 - b. 101°F for 25 seconds
 - c. 121°F for 20 seconds
 - d. 131°F for 10 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. Although cheese has taken an increasing percent of the U.S. Milk supplies in recent years, _____ still use(s) the largest share of the U.S. Milk supply.
 - a. Frozen dairy products
 - b. Fluid milk and cream
 - c. Butter
 - d. Evaporated and condensed milk

8. About _____ percent of the calcium available in the food supply is provided by milk and milk products.
- 66%
 - 76%
 - 86%
 - 96%
9. Which of the following directly influence(s) the total supply of milk?
- Prices paid milk producers
 - Manufacturing plants
 - Costs of fat production
 - Foreign exports
10. Specific gravity of milk at 60°F is _____.
- 1.022
 - 1.032
 - 1.033
 - 1.042
11. The Dairy Herd Improvement Association is a cooperative which provides _____.
- Data on breeding quota levels
 - Milk testing and record keeping program for dairy cows
 - Minimum prices paid by processors to producers for milk.
 - 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.
- Proteolytic bacteria
 - Lipolytic bacteria
 - Coliform bacteria
 - Psychotrophic bacteria
13. The International Dairy Federation (IDF) mission is to promote _____.
- Scientific, cultural & economic progress
 - Agricultural, technical & economic progress
 - Technical, scientific & industrial progress
 - 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 _____.
- Wisconsin
 - Texas
 - New Mexico
 - California
15. The greatest amount of regular ice cream produced in the U.S. is in the _____ section.
- North Atlantic
 - East North Central
 - South Central
 - West

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. The percent of U.S. milk production consumed through schools _____ the past 8 years.
a. Decreased
b. Increased
c. Leveled off
d. Resulted in no change
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. Onion and garlic are responsible for the garlic/onion off-flavor in milk, and are more prevalent in pasture during _____.
a. Fall
b. Spring
c. Early and late summer
d. Early spring and late fall
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?
- Flat
 - Malty
 - Salty
 - Acid
26. A cryoscopy is an important tool that test for _____ in milk.
- Butterfat
 - Antibiotics
 - Pesticides
 - Added water
27. Milk is the only source of _____ in nature.
- Calcium
 - Phosphorous
 - Lactose
 - Fatty acids
28. The microbiological standard for Grade A raw milk at the producer farm is _____ bacteria or less per milliliter of milk.
- 50,000
 - 100,000
 - 150,000
 - 200,000
29. The somatic cell count standard for Grade A raw milk is _____ or less per milliliter of milk.
- 500,000
 - 750,000
 - 1,000,000
 - 1,500,00
30. Fluid milk contains an average of _____ percent solids.
- 9
 - 11
 - 13
 - 15
31. _____ cause(s) flavors in milk such as acid, high acid, or sour milk.
- Chemical adulterants
 - Microorganisms
 - Sediment
 - 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. What percentage of U.S. households buy fluid milk (on an annual basis)?
- 98
 - 50
 - 75
 - 85
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. _____ is the time after processing during which a dairy product normally remains suitable for human consumption.
- Code date
 - Product life
 - Package date
 - Shelf date
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. The process of concentrating milk currently being used on the farm is called _____
- Condensing
 - Ultra-filtration
 - Reconstitution
 - Pasteurizing
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 most prevalent off flavor of fluid milk is _____.
- Malty
 - Oxidized
 - Flat
 - Feed
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 400000 to 1500000 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 _____.
- Streptomycin
 - Penicillin
 - Terimycin
 - Ampicillin
81. _____ is the cause of the rancid flavor in milk.
- Feeding high moisture corn
 - Feeding haylage
 - Storing milk in the sunlight
 - Extreme agitation of raw milk
82. Whole milk contains _____ percent protein.
- 1.5-2.5
 - 2.5-3.5
 - 3.5-4.0
 - 4.0-4.5
83. To separate the aqueous and fat in the final stage of the Babcock test, a _____ is used.
- Hot water bath
 - Centrifuge
 - Sulfuric acid bath
 - Colloidal component
84. Which of the following is not an objective of milk evaluation?
- Determining the presence of desirable characteristics
 - Determining one brand of milk from another
 - Determining whether one sample differs from another
 - Determining presence and magnitude of undesirable characteristics
85. Milk, including skimmed used in fluid milk products, is Class ____ and receives the highest price.
- I
 - II
 - III
 - IV

86. One gallon of milk weighs _____ pounds.
- 8.8
 - 8.2
 - 8.4
 - 8.6
87. Federal milk marketing orders were established in _____.
- 1917
 - 1927
 - 1937
 - 1947
88. Which of the following four primary taste sensations is correctly matched with the causal agent?
- Salty-sugar
 - Bitter-quinine
 - Sweet-lactic acid
 - Sour-table salt
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. Vitamin _____ was first discovered in milk fat and is important to eyesight.
- A
 - B
 - C
 - D
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 most common off-flavor in milk is _____
- sanitizers
 - paint
 - antibiotics
 - rinse water
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 _____.
a. Q-fever
b. undulant fever
c. tuberculosis
d. brucellosis
104. By regulation, milk from cows treated with antibiotics usually must be withheld for ____ hours.
a. 48 – 72
b. 30 – 60
c. 48 – 108
d. 72 – 96
105. Rules developed by the _____ are designed to protect the health and welfare of consumers.
a. United States Department of Agriculture (USDA)
b. Protein and Lactose Organization (PLO)
c. Future Farmers of America (FFA)
d. Food and Drug Administration (FDA)
106. Milk is sold in units of _____ by the producer to the handler.
a. pounds
b. gallons
c. cwt
d. ton (s)
107. Milk producers have formed _____ to gain bargaining power.
a. direct marketing systems
b. cooperatives
c. marketing clubs
d. cost of production organizations
108. At the present time, most milk is sold through:
a. restaurants
b. supermarkets
c. convenience stores
d. school lunchrooms
109. When milk is priced by the solids not fat pricing scheme, the base solids are _____ percent.
a. 8.75
b. 9.75
c. 7.75
d. 6.75
110. Class II manufactured dairy products are used in soft manufactured products such as
a. butter and cheddar cheese
b. cream products, cottage cheese, and ice cream
c. fluid whole milk, fluid low fat and skim milk, and flavored milk
d. half-and-half
111. Under which of the following weather conditions would you expect to observe the greatest decrease in milk yield per cow?
a. cold and dry
b. hot and humid
c. cool and humid
d. 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 _____?
- 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. By federal law, ice cream must contain at least ____ percent milkfat, before the addition of Bulky ingredients, and must weigh at least ____ pounds to the gallon.
- 4.5, 10
 - 8.5, 10
 - 10, 4.5
 - 8.5, 4.5
123. To make one pound of butter, it requires approximately _____ pounds of whole milk.
- 21.8
 - 9.8
 - 7.4
 - 11
124. To make one pound of whole milk cheese, it requires approximately _____ pounds of whole milk.
- 11
 - 7.3
 - 21.8
 - 9.8
125. The U.S. farm milk production volume hit an all time high in 2005 with _____ pounds.
- 182.5 billion
 - 170.8 billion
 - 179.9 billion
 - 165.3 billion
126. The two western states that lead the nation in per cow production are:
- California and Washington
 - Washington and Arizona
 - California and Arizona
 - California and Wisconsin
127. The only size category to see an increase in 2005 dairy herd size was from farms with _____ milk cows?
- 100 or less
 - 500 or less
 - 500 or more
 - 250 or less
128. The Top 5 milk states in milk production include all except:
- Wisconsin
 - Idaho
 - Pennsylvania
 - Minnesota

129. The biggest decline in 2005 dairy herd size was from farms with _____ milk cows?
- 100 or less
 - 500 or less
 - 500 or more
 - 250 or less
130. How many dairy cows are in the US?
- 5 million
 - 8 million
 - 9 million
 - 11 million
131. California averages _____ pounds of milk per dairy cow.
- 18,030
 - 21,404
 - 23,270
 - 17,567
132. _____ of the total US milk supply was used to produce fluid milk in 2005.
- 8%
 - 13%
 - 40%
 - 33%
133. About _____ billion gallons of ice cream was produced in the United States in 2005.
- 1.54
 - 2.15
 - 1.85
 - 5.36
134. _____ led the United States in output of frozen desserts in 2005.
- Wisconsin
 - California
 - Indiana
 - New York
135. California produced over _____ million gallons of ice cream in 2005.
- 171
 - 85
 - 110
 - 139
136. The United States reached a record high of cheese production in 2005 with _____ billion pounds
- 9.137
 - 8.137
 - 10.137
 - 7.137

137. Leading state in cheese production is _____.
- California
 - Wisconsin
 - Idaho
 - Washington
138. Leading state in milk production is _____.
- California
 - Wisconsin
 - Idaho
 - Washington
139. The number one American cheese produced in the U.S. is _____.
- Monterey Jack
 - Mozzarella
 - Cheddar
 - Provolone
140. The number one Italian-style cheese produced in the U.S. is _____.
- Monterey Jack
 - Mozzarella
 - Cheddar
 - Provolone
141. There are over ____ varieties of cheese sold in the U.S.
- 150
 - 300
 - 450
 - 500
142. Americans consume an average of ____ pounds of cheese each year.
- 26.5
 - 31.2
 - 35.6
 - 31.4
143. Americans consume an average of ____ pounds of whole milk each year.
- 27.0
 - 59.2
 - 31.4
 - 80.7
144. Americans consume an average of ____ pounds of fat free milk each year.
- 27.0
 - 59.2
 - 31.4
 - 80.7
145. Americans consume an average of ____ pounds of reduced and lowfat milk each year.
- 27.0
 - 59.2
 - 31.4
 - 80.7

146. Americans consume an average of ____ pounds of ice cream each year.
- 8.6
 - 45.2
 - 26.2
 - 14.5
147. Americans consume an average of ____ gallons of fluid milk each year.
- 21
 - 15
 - 31
 - 40
148. The Bureau of Labor and Statistics reports that the average price of a gallon of milk in 2005 was _____.
- \$2.75
 - \$3.16
 - \$3.19
 - \$3.25
149. Organic milk is a growing category. For the first 10 months in 2006, organic milk represented ____ of the total fluid sales.
- 5.13%
 - 3.25%
 - 2.5%
 - 1.9%
150. The number one cheese used in foodservice is _____.
- Monterey Jack
 - Mozzarella
 - Cheddar
 - Provolone
151. What country consumes (drinks) the most fluid milk?
- Australia
 - Mexico
 - Romania
 - United States
152. The average market cwt price in 2005 for Class I milk was _____.
- \$14.20
 - \$15.20
 - \$13.20
 - \$16.20
153. Continuous centrifugal cream separator invented by _____ in 1878.
- Dr. Gustav De Laval
 - Dr. Hervey D Thatcher
 - Dr. SM Babcock
 - Dr. Henry L. Coit
154. Certified milk originated by _____ in 1892.
- Dr. Gustav De Laval
 - Dr. Hervey D Thatcher
 - Dr. SM Babcock
 - Dr. Henry L. Coit

155. 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
156. What is the leading VARIETY of cheese produced in the US?
- American and Monterey Jack
 - American and Cheddar
 - Cheddar and Mozzarella
 - American and Italian
157. In 2004 the U.S.'s top three trading partners for cheese were
- China, Canada, Japan
 - Mexico, Korea, Hong Kong
 - Taiwan, Mexico, Japan
 - Mexico, Canada, Japan
158. Most of the 2005 US milk supply was utilized by what product?
- Fluid milk and cream sales
 - Cheese
 - Creamery butter
 - Frozen dairy products
159. What was the average dairy cow herd size in 2005?
- 115
 - 111
 - 400
 - 140
160. Which country has the greatest amount of cows outside of the U.S.?
- India
 - Mexico
 - Russia
 - Sweden
161. 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
162. What dairy product is the result of removing water from pasteurized skim milk?
- Sweetened Condensed milk
 - Half-and-Half
 - Evaporated milk
 - Nonfat dry milk
163. What dairy product is the result of adding a creaming mixture (dressing) to dry curd cottage?
- Butter
 - Frozen Yogurt
 - Cheese
 - Cottage Cheese

164. What does IDFA stand for?
- Internal Dairy Functions Association
 - Institution of Dairy Foods Association
 - International Dairy Foods Association
 - International Dairy Founders Association
165. What was the most widely consumed ice cream flavor last year?
- Chocolate
 - Strawberry
 - Neopolitan
 - Vanilla
166. The largest category of US imports as a percent of U.S. production in 2005 was _____.
- Butter and Related Products
 - Cheese and Related Products
 - Frozen Dairy Products
 - Nonfat Dry Milk
167. The variety of cheese that exhibited significant growth (17.5%) in 2005 was _____.
- Swiss
 - Cheddar
 - Mozzarella
 - Hispanic
168. Milk is _____ water and _____ solids
- 85%, 15%
 - 3.7%, 9%
 - 9%, 3.7
 - 87%, 13%
169. 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%
170. The largest increase (6.5%) in per capita sales in 2005 was _____.
- Yogurt
 - Cheese
 - Ice Cream
 - Creams
171. The largest decrease (-6.6%) in per capita sales in 2005 was _____.
- Yogurt
 - Cheese
 - Ice Cream
 - Creams
172. A gallon of whole milk weighs _____ pounds.
- 8.63
 - 8.60
 - 8.55
 - 8.37

173. Cows arrived in America in the year of _____?
- 1976
 - 1492
 - 1611
 - 1652
174. Milk contains which of the following nutrients?
- Phosphorous
 - Calcium
 - Magnesium
 - All of the above
175. How many servings of milk group foods should an adult consume daily?
- 4
 - 3
 - 2.5
 - 2
176. How many servings of milk group foods should children (1-8 yrs) consume daily?
- 4
 - 3
 - 2.5
 - 2
177. What outlet sold the most cheese last year?
- Foodservice
 - Retail
 - Food processing
 - Both A and B were equal