



# PA FFA Milk Quality and Products

## **Virtual** CDE



### Chairperson Information

|                        |                      |
|------------------------|----------------------|
| <b>CDE Chairperson</b> | Jenna Timmons        |
| <b>Email</b>           | jtimmons@gasd-pa.org |

### Basic Virtual CDE/LDE Guidelines

|   |   |
|---|---|
| <b>Event Type:</b> Individual   | <b># of Team Members:</b> n/a for virtual   |
| <u>Individual Materials List</u> <ul style="list-style-type: none"> <li>Internet Access (access to a Google Forms)</li> </ul>   | <u>Group Materials List</u> <ul style="list-style-type: none"> <li>n/a for virtual</li> </ul> |
| <u>Pre-Event CDE Expectations</u> <ul style="list-style-type: none"> <li>Review and study suggested resources below.</li> <li>Members should be familiar with provisions of the Grade “A” Pasteurized Milk Ordinance that contains rules describing the acceptability of raw milk for pasteurization. These regulations are available at <a href="http://www.fda.gov">www.fda.gov</a>.</li> <li>Members should also be familiar with the Cheese Matrix (found in the National FFA Milk Quality and Products Handbook)</li> <li>Official Dress to be worn during the event.</li> </ul> |   |

### Virtual CDE/LDE Rules

| <b>CDE Component</b>      | <b>Points</b>     | <b>Component Description</b>  | <b>Virtual Platform</b> |
|---------------------------|-------------------|---|-------------------------|
| Milk Quality and Products | 100               | Milk quality standards, grades of milk, quality production practices, dairy trends, and dairy food productions. | Google Form             |
| Milk Off-flavors          | 25                | Read description to identify off-flavor presented.  | Google Form             |
| Cheese Identification     | 50                | View pictures, and read descriptions of cheese to identify selected cheese.                                     | Google Form             |
| <b>Total:</b>             | <b>175</b>        |   |                         |
| <b>Time Allotted</b>      | <b>60 Minutes</b> | All CDE components are written on one Google Form assessment. Members will have                                 |                         |

|  |  |   |  |
|--|--|---|--|
|  |  | 60 minutes to complete the Milk Quality and Products exam (containing all components of the CDE). |  |
| <b>Causes for Disqualification:</b> Dishonesty- cheating.  |  |   |  |
| <b>Tie-breaker:</b> Higher score in the Milk Quality and Products section, *if need be, then consider the highest score in the Cheese Identification, and lastly highest score in the milk off-flavor section (if needed). |  |   |  |

### **Resources**

|   |
|---|
| Milk Quality and Products CDE Event Resources <a href="http://NationalFFA.org">[National FFA.org]</a><br>FDA.gov (Grade A Milk Ordinance)<br>Center for Dairy Excellence ( <a href="http://centerfordairyexcellence.org">centerfordairyexcellence.org</a> )<br>Milk Quality and Products CDE Handbook |
|---|