

**2016 Virginia FFA Milk Quality and Products Career Development Event  
Written Exam**

Name: \_\_\_\_\_ FFA Chapter: \_\_\_\_\_

*Instructions: This exam consists of 60 multiple-choice questions. Each question is worth two points. Choose the single best answer to each question and mark your answer on the back of your Scantron form in the "Written Exam" sections. Time limit is 40 minutes.*

**Milk Production**

- 1. What device stirs milk in the bulk tank to help with cooling and to provide a uniform product mixture for sampling?**
  - (A) Agitator
  - (B) Air injector
  - (C) Pulsator
  - (D) Trocar
  - (E) None of the above
- 2. How many gallons of water does an average dairy cow consume each day?**
  - (A) 5 to 10
  - (B) 15 to 20
  - (C) 30 to 50
  - (D) 60 to 70
  - (E) 80 to 90
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  - (A) Concentration of cleaning agents
  - (B) Contact time
  - (C) Water temperature
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- 4. Which of the following is a requirement of organic milk production?**
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  - (B) No antibiotics
  - (C) No mammalian or poultry by-products in feed
  - (D) 100 percent organic feed
  - (E) All of the above
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  - (A) Calf pens
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  - (E) Water trough
- 6. The most common reason that farmers adopt grazing is cost reduction. The main costs cited for reduction are feed and \_\_\_\_.**
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  - (A) Biosecurity
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- (A) California
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- (A) April
- (B) May
- (C) June
- (D) July
- (E) September

**56. The Cooperatives Working Together Program (CWT) is operated within the structure of what organization?**

- (A) American Dairy Association
- (B) American Dairy Science Association
- (C) Dairy Management, Inc.
- (D) National Milk Producers Federation
- (E) United States Department of Agriculture

**57. Participating dairy farmers fund the Cooperatives Working Together (CWT) program. How many cents per hundredweight of milk sold are invested?**

- (A) 2
- (B) 4
- (C) 5
- (D) 10
- (E) 15

**58. The batch method of pasteurization heats milk to what temperature for a minimum of 30 minutes?**

- (A) 100°F
- (B) 125°F
- (C) 145°F
- (D) 161°F
- (E) 181°F

**59. What legislation provided for Federal Milk Marketing Orders?**

- (A) Agricultural Marketing Agreement Act of 1937
- (B) Dairy and Tobacco Adjustment Act
- (C) Hatch Act
- (D) Morrill Act
- (E) Smith-Lever Act

**60. How many Federal Milk Marketing Orders currently exist?**

- (A) 4
- (B) 6
- (C) 10
- (D) 13
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- (C) June
- (D) July**
- (E) September

**56. The Cooperatives Working Together Program (CWT) is operated within the structure of what organization?**

- (A) American Dairy Association
- (B) American Dairy Science Association
- (C) Dairy Management, Inc.
- (D) National Milk Producers Federation**
- (E) United States Department of Agriculture

**57. Participating dairy farmers fund the Cooperatives Working Together (CWT) program. How many cents per hundredweight of milk sold are invested?**

- (A) 2
- (B) 4**
- (C) 5
- (D) 10
- (E) 15

**58. The batch method of pasteurization heats milk to what temperature for a minimum of 30 minutes?**

- (A) 100°F
- (B) 125°F
- (C) 145°F**
- (D) 161°F
- (E) 181°F

**59. What legislation provided for Federal Milk Marketing Orders?**

- (A) Agricultural Marketing Agreement Act of 1937**
- (B) Dairy and Tobacco Adjustment Act
- (C) Hatch Act
- (D) Morrill Act
- (E) Smith-Lever Act

**60. How many Federal Milk Marketing Orders currently exist?**

- (A) 4
- (B) 6
- (C) 10**
- (D) 13
- (E) 31