2024 State Fair Junior Dairymen's Contest – Junior Written Test

Na	me: Club/Chapter:	
	Instructions : This test has 50 true-false questions. Record your answers on your Scantron sheet in the "Exam" section. Each question is worth five (5) points for a total of 250 points.	
A = True and B = False on your answer sheet.		
1.	Guernsey cattle arrived in the United States in 1940.	
2.	The expiration date appears on a milk carton to give customers assurance of a fresh dairy product.	
3.	Milk should be kept under 40°F to maintain the best quality.	
4.	The transition period is the time from three weeks before calving to three weeks after calving.	
5.	Sodium is the mineral needed by the dairy cow in the largest quantity.	
6.	Keratin is the waxy substance produced by cells lining the teat canal that serves as a plug between milkings.	
7.	Weaning is the act of taking a young calf off milk as the main source of nutrition.	
8.	A stick of butter weighs 4 pounds.	
9.	Rennet is a substance containing many enzymes that comes from the lining of a calf's stomach.	
10.	. Jerry Bowman is the executive director of the American Dairy Science Association.	
11.	The Holstein breed originated in France.	
12.	The somatic cell count limit in the European Union is 400,000 cells/ml.	
13.	. The World Dairy Expo is held in Louisville, Kentucky.	
14.	Body condition scoring is a system used to evaluate the thinness or fatness of dairy cattle.	
15.	. A young goat that is under six months of age is a kid.	
16.	. A dairy goat has two teats.	
17.	. The CMT is used to determine if raw milk has mixed with pasteurized milk.	
18.	. The rumen is the enzyme and acid-secreting portion of the cow's stomach.	
19.	Milk is heated to 200°F for not less than 30 minutes in the batch method of pasteurization.	
20.	. Twenty (20) points are assigned to udder on the PDCA Dairy Cow Unified Scorecard.	

- 21. A quart of milk weighs 8.6 pounds.
- 22. The Pasteurized Milk Ordinance sets the standards for Grade A milk.
- 23. Milk is nature's most nearly perfect food.
- 24. In dairy records, FCM stands for fat corrected milk.
- 25. Matt Lohr is chair of the U.S. House Committee on Agriculture.

- 26. Calves should double their birth weight by 8 weeks of age.
- 27. Off-flavors in milk are most found in protein.
- 28. The PDCA Dairy Cow Unified Scorecard was most recently revised in 2009.
- 29. A bushel of corn weighs 32 pounds.
- 30. Palatability is the taste or likability of a feedstuff.
- 31. ADGA stands for American Dairy Goat Association.
- 32. Calves should be dehorned at 3 months of age.
- 33. The American Jersey Cattle Club was founded in 1868.
- 34. In dairy cattle nutrition, the letters DM stand for dry matter.
- 35. DHIA stands for the Dairy Heifer Identification Association.
- 36. The standards for the National Dairy FARM program are revised every three years.
- 37. Reduced fat milk contains 0 grams of fat and 80 calories per cup.
- 38. The standard length of a DHIA record is 150 days.
- 39. Feet and legs are worth 30 points on the Dairy Heifer Scorecard.
- 40. Yogurt must contain at least 3.25% milk fat.
- 41. Congress usually passes a Farm Bill every ten years.
- 42. A mature dairy cow has 16 teeth.
- 43. Normal milk generally has a somatic cell count less than 200,000 cells/ml.
- 44. The first commercial cheese factory in the United States was established in 1851.
- 45. Raw milk is milk as it comes from the cow prior to processing.
- 46. On average, cow's milk consists of 55% water.
- 47. A Jersey cow with a final score of 92 would be classified as excellent.
- 48. The first commercial butter factory was established in Virginia.
- 49. Inflation is another name for a teat cup liner.
- 50. The name of the Jersey breed association is American Jersey Cattle Association.