

# The University of Tennessee Claims Team Win at 2019 Collegiate Dairy Contest

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**(Madison – April 17, 2019)** The University of Tennessee took the All Products honors at the **97th Collegiate Dairy Products Evaluation Contest (CDPEC)** held April 17th in conjunction with the Wisconsin Cheese Industry Conference hosted by the Wisconsin Cheese Makers Association. The University of Tennessee undergraduate student Bailey Brown was the All Products winner while Brittany Sievers (University of Missouri) claimed the Graduate Student All Products category.

Fifteen colleges and universities from the United States and Honduras participated in this year's contest. In addition to University of Tennessee, schools competing at the contest were, Aims Community College in Colorado, California Polytechnic State University, Clemson University, Cornell University, Iowa State University, Michigan State University, Pennsylvania State University, South Dakota State University, the University of Minnesota, the University of Missouri, the University of Tennessee, the University of Wisconsin, University of Wisconsin – River Falls, Washington State University/University of Idaho and Honduras was represented by Escuela Agrícola Panamericana Zamorano.

Last year's champion, South Dakota State University fell to second place while Clemson University took third. The University of Tennessee All Products Winners are pictured below. The University of Tennessee's team is coached by Dr. Charlie White and assistant coach Allison Shaunak.



2019 All Products Winning Team – University of Tennessee – Pictured from left to right: Anita Best, Bailey Brown (1<sup>st</sup> Place All Products), Mac “Quint” Gasque (2<sup>nd</sup> Place All Products), Josh Brantley.

### **Sensory Quality of Retail Dairy Products**

Established in 1916 by several universities, the Collegiate Dairy Product Evaluation Contest initially was designed to identify quality defects in dairy products throughout the country, so defects could be corrected. It expanded over the years to recognize those students and dairy product judging teams that had mastered the ability to identify high-quality dairy products. The contest gives students the opportunity to showcase their evaluation skills and prepare for careers in the dairy industry.

Students test their sensory abilities against professional judges in six different dairy products: fluid milk, butter, yogurt, cheddar cheese, ice cream and cottage cheese. Dairy industry judges from around the country review eight representative samples of the six different dairy product categories and score each sample based on sensory attributes and the severity of their departure from the ideal. The students are challenged to present scorecards with answers that come as close as possible to the judgments of the experts.

## **All Products Winners**

In the All Products individual undergraduate category, Bailey Brown of the University of Tennessee won first place, Mac "Quint" Gasque of the University of Tennessee earned the second place award and Kayla Graff of Penn State won third place.

In the All Products individual graduate student category, Brittany Sievers of the University of Missouri won first place, Mohamed Elfaruk of South Dakota State University in second place and Aakash Varsha Swaminthan of the University of Wisconsin, Madison taking third place.

## **Product Category Winners**

First, second and third place winners (and Team Category winner) were named in each of the six product categories. The winners are as follows:

### **Butter**

1st Place, Matthew Baxley, Clemson University  
2nd Place, Alden Riak, Iowa State University  
3rd Place, Han Si, South Dakota State University

Graduate Winner, Timothy Lott, Cornell University

Overall Team Winner – South Dakota State University

### **Cheddar Cheese**

1st Place, Madison Okerstorm, South Dakota State University  
2nd Place, Bailey Brown, University of Tennessee  
3rd Place, Amy Grace Funcik, Clemson University

Graduate Winner, Brittany Sievers, University of Missouri

Overall Team Winner – South Dakota State University

### **Cottage Cheese**

1st Place, Bailey Brown, University of Tennessee  
2nd Place, Jackson Weskamp, University of Missouri  
3rd Place, Sebastian Santo, Cornell University

Graduate Winner, Glenn Grout, University of Idaho/Washington State University

Overall Team Winner – University of Tennessee

### **Ice Cream**

1st Place, Madison Okerstorm, South Dakota State University

2nd Place, Bailey Brown, University of Tennessee

3rd Place, Han Si, South Dakota State University

Graduate Winner, Glenn Grout, University of Idaho/Washington State University

Overall Team Winner – South Dakota State University

### **Milk**

1st Place, Ambar Morales-Cuadrado, Iowa State University

2nd Place, Chenyu Liao, University of Minnesota

3rd Place, Samantha Bass, California Polytechnic State University

Graduate Winner, Aakash Varsha Swaminathan, University of Wisconsin, Madison

Overall Team Winner – University of Tennessee

### **Yogurt**

1st Place, Ambar Morales-Cuadrado, Iowa State University

2nd Place, Mac “Quint” Gasque, University of Tennessee

3rd Place, Amy Grace Funcik, Clemson University

Graduate Winner, Tara Cook, University of Idaho/Washington State University

Overall Team Winner – University of Tennessee

### **All Products Individual/Team**

1st Place, Bailey Brown, University of Tennessee

2nd Place, Mac “Quint” Gasque, University of Tennessee

3rd Place, Kayla Graff, Penn State

Graduate Winner, Brittany Sievers, University of Missouri

Overall Team Winner – University of Tennessee

To learn more about this unique competition, visit  
**[www.dairyproductscontest.org](http://www.dairyproductscontest.org)**.