



Who we are

For more than ninety years, the Collegiate Dairy Products Evaluation Contest has provided a venue for college students to test their skills against one another in the fine art of sensory evaluation.

Although most of the participating schools have come from the United States and Canada, teams from as far away as France, South Africa and the People's Republic of China have competed.

What we do

Nationally recognized experts in each of the six product categories, 2% milk, butter, Cottage cheese, Cheddar cheese, Swiss style strawberry yogurt and vanilla ice cream, collect representative samples from around the United States.

These experts then apply their expertise to score each of the products using the American Dairy Science Association score card.

Each contestant's challenge is to return a score card that comes as close as possible to replicating the score card created by the judges.

Scoring is based upon how far the contestant's score differs from the experts.

The top individuals in each product and overall are recognized, as well as the top schools and coaches.

Why it matters

We have not yet found the instrument that evaluates the sensory attributes of food products with the precision, discretion and accuracy of human beings. This contest culminates a course of education of trained palates who can use their skills to improve the quality of dairy products, meeting consumer expectations and increasing sales.



Contestants evaluate milk at the 2011 Dairy Products Evaluation

What we deliver

This contest, and the college curricula that support it, creates a pool of highly trained candidates for key positions in the dairy industry, covering quality, processing and product development.

A properly trained sensory scientist can with, only a small sample, identify defects or attributes in the product and recommend required remedies.

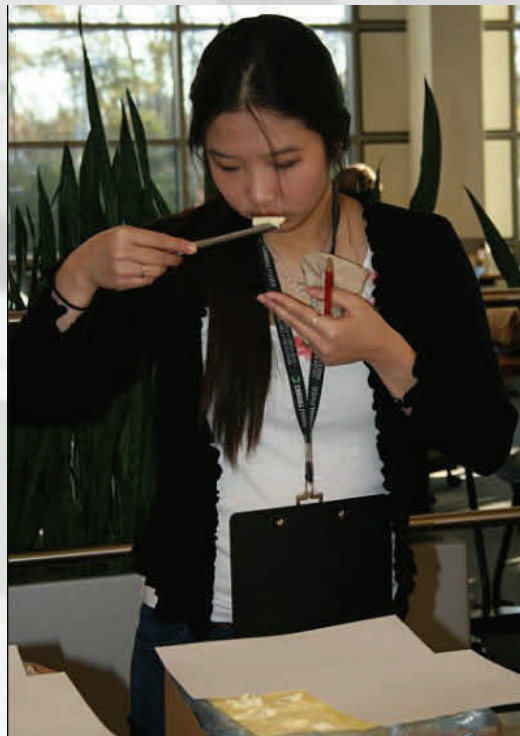
The contest encourages dairy science students to engage their skills toward the improvement of dairy products, and provides potential employers with a gauge to help them evaluate an applicant's potential.

All participants come away from the contest with skills applicable to quality assurance and improvement.

How you can help

This contest is expensive to run. We need companies willing to host the event. We need funds to help the teams with travel and other expenses.

You can also help by hiring contestants.



A contestant evaluates butter at the 2011 Dairy

Participants in the this contest begin their training with an exceptional interest in improving dairy products and emerge from the contest with exceptional skills.

If you can assist us with a contribution, we can reward you with special recognition and enhanced access to the participants in this contest.

For more information, please visit our website:

<http://www.dairyproductscontest.org>



Contestants evaluate Cheddar cheese at the 2011