

Collegiate Dairy Products Evaluation Contest comes to Chicago in November

The International Dairy Show will host the 92nd Annual competition in which dairy food technology students from around the country test the quality of their sensory skills.

The International Dairy Foods Association (IDFA) is pleased to announce that the Collegiate Dairy Products Evaluation Contest 2013 will be held November 3-4, in conjunction with the International Dairy Show, which will take place November 3-6, 2013, at McCormick Place in Chicago, Ill.

This unique two-day contest will bring the brightest and best dairy food technology students from around the country for a competition testing the quality of their sensory skills and a chance to network with industry personnel across the food, dairy and beverage industry.

The Collegiate Dairy Products Evaluation Contest, initiated in 1916, represents the culmination of student training by college professors who are experts in dairy product evaluation.

A group of industry experts select the products to be judged in each of the six categories, and they evaluate them using the same attributes and scoring values taught by the coaches. The six dairy products that are evaluated include 2% fluid milk, butter, cheddar cheese, vanilla ice cream, cottage cheese, and strawberry-flavored Swiss-style yogurt.

During the competition, the students utilize their method honed sensory skills and standardized scorecards to evaluate the quality of and score the products. Teams and individuals that score closest to the expert evaluations are honored with awards.

This year, the Collegiate Dairy Products Evaluation Contest Board of Directors will offer travel stipends to all teams in the contest. For more information visit www.dairyproductscontest.org

“We are delighted to have this time-honored contest return to the International Dairy Show,” said Neil Moran, senior vice president of IDFA. “With the addition of the contest to the show floor, specialty pavilions and new networking opportunities, it is our goal to bring together all aspects of the industry to the Dairy Show to create the most important dairy, food and beverage event of the year.”

Holding the contest with the International Dairy Show offers the blending of the most knowledgeable college students with real industry challenges, making for an excellent learning experience. After the two-day contest, the judging area will be transformed into a lounge for contest sponsors and alumni.

