

Proposal for Chicago Section of IFT to Support Regional Collegiate Dairy Judging Competition

April 18, 2014

Regional Contest Background

The Regional Contest is a chance for students trained by college professors who are experts in dairy product evaluation to practice their skills and compete. A group of industry expert judges select the eight products to be judged in 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 product quality and score the products. Teams and individuals that score closest to the expert evaluations are honored with awards.

Student teams are comprised of undergraduate or graduate students from a land grant, state, or provincial agricultural college, or two year agricultural colleges are eligible. Each team can be comprised of a maximum of three undergraduates, two graduates, and two alternates. Individual and team awards are available for each of the six product categories evaluated.

The uniqueness of the Contest is that all participants benefit. Even those team members not receiving awards or prizes benefit because they gain knowledge about the quality of dairy products and how to critically evaluate them. The team members get the chance to meet students from other colleges as well as industry leaders who are dedicated to the art and science of producing the best dairy products in the world. *Excerpt from <http://dairyproductscontest.org/index.php>, please find more information by visiting this site.

The Regional Contest is usually held 2 weeks prior to the National Contest on a Saturday in the fall (late September or October) at the Kraft Foods Technology Center in Glenview, IL. The contest superintendent, Anne Tiggis, will coordinate with judges, university teams, and work with Kraft volunteers to organize and lead the competition. The Regional Contest allows for students to practice their skills prior to the regional contest and gives students more experience. 2014 will be the 43rd year of the Regional Contest and the 93rd year of the National Contest.

Past participating schools have included: Iowa State, Middle Tennessee University, Louisiana State University, Mississippi State, California Polytechnic University, University of Minnesota, Southern Illinois University, Michigan State University, South Dakota State University, University of Wisconsin – Madison, and University of Missouri

Opportunity for CSIFT and Request for Sponsorship

An opportunity exists for the CSIFT to sponsor the regional contest financially and potentially through volunteering on the contest date. This will also acquaint students with CSIFT and promote the IFT organization. In order to maintain continuity for the contest, we would like to engage CSIFT as a long term sponsor of this program with Kraft Foods and others supporting the contest through hosting the mixer dinner and the competition facilities. The Regional Contest was previously supported by Chicago Dairy Technical Society, which is no longer operating, so we are seeking a local food industry organization to support the regional competition.

Sponsorship Request Details:

- Sponsorship of \$300-500 for awards each year, hand out awards on the day of the contest (not required)
- Volunteer opportunities for CSIFT members who are interested in attending (not required)