**Press release: 2015 Collegiate Dairy Products Evaluation Contest**

Dairy students from across the country and around the world will test their skills against one another at the 94th annual **Collegiate Dairy Products Evaluation Contest** this upcoming September 15th, 2015 at McCormick Place in Chicago, Illinois. This year’s contest is sponsored by the International Dairy Foods Association (IDFA). ([www.idfa.org](http://www.idfa.org) ). In addition to announcing the contest date the CDPEC has started its annual Sponsorship Campaign. **The contest is entirely dependent upon the generosity of sponsors, both corporate and individual.**

The Collegiate Dairy Products Evaluation Contest website has been updated! Please visit the **Collegiate Dairy Products Evaluation Contest** website for more information. <http://www.dairyproductscontest.org/index.php>

About the contest;

Expert judges from the dairy and ingredients industry will present the contestants with eight examples of each of the following dairy products; milk, sweet cream butter, yogurt, Cheddar cheese, Cottage cheese and ice cream.

The challenge facing the contestants will be to evaluate those dairy products and match the expert judges as closely as possible.

This contest will culminate months, if not years, of preparation for the contestants.

Last year’s contest attracted 12 schools, 11 from the United States and 1 from Canada. The teams consisted of the following: Clemson University, Iowa State University, Michigan State University, Pennsylvania State University, South Dakota State University, The University of Missouri, The University of Minnesota, The University of Wisconsin, Washington State University/University of Idaho, Aims Community College, Colorado, and The University of Alberta.

The sensory evaluation of dairy products involves training and calibrating the human senses to make qualitative and quantitative estimations of the quality of dairy foods. This skill is typically combined with technical training that allows the evaluator to pinpoint where in the manufacturing process specific defects arise and how to correct them. Students who complete this course of study are uniquely qualified to help advance the dairy industry by guaranteeing the quality of the product reaching the consumer.

Employers will find this concentration of highly motivated food science and dairy science students a candidate-rich environment for filling positions within their organization.