

## ADSA Quiz Bowl Sample Questions

To follow are 25 sample questions to help contestants prepare for the quiz bowl competition. It is also recommended that participants review introductory academic curriculum in dairy nutrition, genetics, processing and production. To learn more about ADSA history and leadership, view the ADSA website at [www.adsa.org](http://www.adsa.org). As a reminder, there will also be a few “fun” questions to keep the competition lively...

1. At what University was the American Dairy Science Association founded?  
*University of Illinois*
2. Who is the Executive Director of the American Dairy Science Association?  
*Brenda Carlson*
3. What is the name of the scientific publication that is published by the American Dairy Science Association?  
*Journal of Dairy Science*
4. Antidiuretic hormone acts primarily on which specific organ of the body?  
*Kidney*
5. How many times per year does USDA calculate and release genetic evaluations?  
*4 times*
6. What hormone is primarily responsible for ovulation and CL (corpus leutem) formation in dairy cattle?  
*Luteinizing hormone*
7. What cattle disease is caused by *Mycobacterium paratuberculosis*?  
*Johne's Disease*
8. Which mineral is associated with milk fever?  
*Calcium*
9. How long is the gestation period of dairy cattle?  
*Approximately 280-282 days; acceptable 270-290 days*
10. What is the name of the major protein in milk?  
*Casein*
11. Which milk protein is a component of lactose synthetase enzyme?  
*Lactalbumin*
12. What do the letters “FASS” stand for?  
*Federation of Animal Science Societies*

13. What is the standard interval to which lactation records for dairy cows are adjusted?  
*305 days*
14. In making cheese, milk is divided into solids and liquids. What are these two fractions?  
*Curds and Whey*
15. What do the letters UHT stand for when referring to processes milk?  
*Ultra High Temperature pasteurization*
16. A rancid flavor in milk is associated with which component of milk?  
*Milkfat, Butterfat or Fat are acceptable*
17. The freezing point of milk is used to determine the presence of what contaminant in milk?  
*Added water*
18. Your milk handler holds a sample of your milk for 18 hours at 55° F and then plates it out for a bacteria count. What is the name of the type of bacterial count that is conducted?  
*Preliminary incubation*
19. What is a “Cheesehead” in reference to professional sports?  
*Fan of the Green Bay Packers football team*
20. What milk constituent is responsible for the souring of milk due to the fermenting action of bacteria?  
*Lactose*
21. The odor of acetone on the breath and in the milk of a cow is a symptom of?  
*Ketosis*
22. Calves should receive \_\_\_\_\_% of their body weight in colostrum within the first six hours after birth?  
*6-8%*
23. Roquefort cheese is made from the milk of what species?  
*Sheep*
24. What is the first fluid produced by the mammary gland after calving?  
*Colostrum*
25. What do the initials “RDP” stand for in dairy cattle nutrition?  
*Rumen degradable protein*