

TV172710B

Reg. No:

Name:

B. Voc. DEGREE (C.B.C.S.S) EXAMINATION, APRIL 2018
(2017 Admission Regular & 2016 Admission Improvement / Supplementary)
SEMESTER II – CORE COURSE (FOOD PROCESSING TECHNOLOGY)
VFP2S05TB – DAIRY TECHNOLOGY

Time: Three Hours

Maximum Marks: 80

PART A

I. Answer all questions. Each question carries 1 mark.

1. Give examples for acid detergents.
2. Draw the flowchart of milk processing.
3. What is WMP?
4. Define HTST pasteurization
5. What are the modes of collection of milk?
6. Define homogenization.
7. What is SIP system?
8. What are the sources of contamination of milk?
9. What is the composition of market milk?
10. Which are the different platform tests for milk?

(10×1=10)

PART B

II. Answer any eight questions. Each question carries 2 marks.

11. What is the method of paneer manufacture?
12. Define srikhand.
13. Differentiate between reconstituted milk and flavored milk.
14. Draw the flowchart for butter manufacture.
15. What is milk instantization process
16. Define standardization and how is it done?
17. Which are the methods of sterilization process?
18. Define cheese and explain its nutritive value.
19. What are the constituents of ice cream?
20. What are the factors affecting on cleaning efficiency?
21. Differentiate between LTLT and HTST pasteurization process.
22. Draw the flowchart representing constituents of milk.

(8 x 2 = 16)

PART C

III. Answer any six questions. Each question carries 4 marks.

23. Explain the physicochemical properties of milk.
24. Write in detail about khoa manufacturing process.

25. Describe any four types of special milks.
26. Differentiate between channa and paneer.
27. Write short notes on milk instantization process.
28. What are the different grades of milk?
29. Explain the requirements of hygienic milk production.
30. Write short notes on composition and manufacturing of srikhand.
31. Explain the different types of coolers in food industry.

(6x 4=24)

PART D

IV. Answer any two questions. Each question carries 15 marks

32. Explain in detail ice cream manufacturing process.
33. Describe the cleaning procedure, methods and detergents used in CIP
34. Explain in details different steps involved in milk processing.
35. Describe continuous pasteurization system with neat diagram.

(2x15=30)