

TB242468I

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024

2023 ADMISSIONS REGULAR

SEMESTER II - B. Voc. Food Processing Technology *SKILL*

VFPT2S04B23 - Dairy Technology

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. Cite the major constituents of milk.
2. Indicate the different composition of milk.
3. Summarize the purpose of homogenisation.
4. Interpret few laboratory tests to assess milk quality.
5. Indicate the flowchart of milk processing.
6. Trace the uses of condensed milk.
7. Express the features of evaporated milk.
8. Write the definition of paneer.
9. Chart the non dairy products in ice cream processing.
10. Write the definition of butter.
11. Write the features of srikhand.
12. Express the term CIP of milk.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Explain in detail grading of milk.
14. Describe the method of clarification and filtration of milk
15. Explain the process of sterilization
16. Summarize the different parts of continuous pasteurization unit.
17. Explain the manufacturing of rehydrated milk.
18. Write short notes on the system or processes involved in instantisation.
19. Explain the classification of khoa.
20. Explain the parts of CIP system.
21. Review on sanitation of milk cans.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain in detail transportation means and systems of milk collection.
23. Describe the principle and methods of cream separation with neat diagram.
24. Explain the manufacture of any three types of special milks.
25. Explain in detail the processing of butter and ghee.

