TV222480W

Reg. No :.....

Name :.....

B. Voc. DEGREE (C.B.C.S.S) EXAMINATION, MARCH 2023

2022 Admissions Regular & 2021 Admissions Supplementary / Improvement And 2020, 2019 And 2018 Admissions Supplementary

SEMESTER II - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)

VFPT2S04B18 - DAIRY TECHNOLOGY

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. Define grading of milk.
2. Interpret the density and specific gravity of milk.
3. Indicate the purpose of cream separation.
4. Cite pastuerisation of milk.
5. Illustrate preheating and why it is done?
6. Illustrate the merits of reconstituted milk.
7. Express the term toned milk.
8. Chart the dairy products in ice cream manufacture.
9. Construct the flowchart of butter processing.
10. Chart the non dairy products in ice cream processing.
11. Indicate the sources of contamination of milk.
12. Give examples of acid detergents.

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Express the constituents of milk with flowchart.
14. Explain Pearson's square method of standardisation.
15. Explain the platform tests.
16. Differentiate between condensed and reconstituted milk.
17. Write short notes on the composition and nutritive value of srikhand.
18. Write short notes on butter processing.
19. Write short notes on ghee processing.
20. Review on sanitation of milk cans.
21. Differentiate between SIP and CIP.

Part C

III. Answer any Two questions. Each question carries 15 marks **(2x15=30)**

22. Explain the different chemical composition and constituents of milk.
23. Explain in detail with neat diagram the equipment for continuous pasteurization .
24. Describe in detail the steps involved in cheese processing.
25. Explain in detail the requirements of hygienic milk production.