

- Q.26 With the help of flow diagram explain method of panner manufacturing.
- Q.27 Explain 'Cream butter method' of ghee manufacturing.
- Q.28 Classify cheese on the basis of moisture content.
- Q.29 Explain methods of milk buying.
- Q.30 Explain gravity and centrifugal method of cream separation.
- Q.31 Explain platform tests. Highlight the significance of lactometer reading.
- Q.32 Explain about 'sweetened condensed milk' with legal standards.
- Q.33 Describe the procedure of manual cleaning and sanitization.
- Q.34 Briefly explain about 'Milk fat'.
- Q.35 Briefly explain the steps involved in butter manufacturing.

4th Sem. Branch: Food Technology
Sub : Technology of Milk & Milk Products

SECTION-A

- Q.1 Which of the following is not a method of pasteurization?
- a) HTST b) UHT
- c) LTLT d) None of these
- Q.2 _____is a reducing disaccharide in milk which on hydrolysis gives glucose and galactose.
- a) Sucrose b) Lactose
- c) Fructose d) Raffinose
- Q.3 Skim milk is whole milk from which _____ has been removed by centrifugation.
- a) Protein b) Sugar
- c) Fat d) Water
- Q.4 Specific gravity of milk measure by
- a) Salonometer b) Ameter
- c) Lactometer d) Hydrometer

- Q.5 As per PFA, the toned milk must have milk fat content of _____.
 a) 3.5% b) 3.0%
 c) 4.5% d) 4.0%
- Q.6 The byproduct of panner is _____.
 a) Buttermilk b) Skim milk
 c) Whey d) None of these
- Q.7 Soft curd milk is characterized by
 a) Low calcium content
 b) Low chloride content
 c) Curd tension less than 25g
 d) All of these
- Q.8 The base material for preparation of rossogolla is _____.
 a) Khoa b) Paneer
 c) Rabri d) Channa
- Q.9 In cheese making, the enzyme causes sweet curdling in milk is _____.
 a) Rennet b) Lipases
 c) Caseinase d) Proteinase
- Q.10 Milk undergoes a process called _____ that is intended to break down fat globules so they are smaller and more uniform in size.
 a) Homogenization b) Pasteurization
 c) Sterilization d) Emulsification

Section-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 In HTST process, the milk is pasteurized at _____.
 Q.12 The most valuable constituent of milk is _____.
 Q.13 pH of fresh buffalo milk is _____.
 Q.14 Milk is deficient in vitamin _____.
 Q.15 WMP stands for _____.
 Q.16 Night blindness occurs due to deficiency of vitamin _____.
 Q.17 COB stands for _____.
 Q.18 Sahiwal is a breed of _____.
 Q.19 Pre heating of milk is done at _____.
 Q.20 The highest producer of milk in world is _____.

Section-C

Note: Short answer type Question. Attempt any twelve questions out of fifteen Questions. (12x5=60)

- Q.21 Explain the major and minor factors that affect composition of milk.
 Q.22 Explain pasteurization and its types.
 Q.23 Explain spray drying method of milk powder.
 Q.24 Explain about nutritional constituents of milk. (Nutritive Value)
 Q.25 Briefly explain about filtration, clarification and straining of milk.