

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 With help of neat diagram explain flow of milk in HTST system.

Q.24 Explain the steps involved in butter making.

Q.25 Explain physico - chemical properties of milk.

No. of Printed Pages : 4

Roll No. ....

221146

## **4th Sem / Food Technology**

### **Subject : Technology of Milk and Milk Products**

Time : 3 Hrs.

M.M. : 60

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Freshly drawn milk is \_\_\_\_\_ to litmus

- a) Amphoteric
- b) Ampholetic
- c) Both 'a' and 'b'
- d) None of these

Q.2 Temperature and time to inactivate phosphatase enzyme is \_\_\_\_\_.

- a)  $62.8^0\text{C}$  for 30 minutes
- b)  $60.5^0\text{C}$  for 20 minutes
- c)  $71.5^0\text{C}$  for 5 seconds
- d) All of the above

Q.3 Soft curd milk is characterized by \_\_\_\_\_.

- a) Low casein
- b) Low calcium
- c) Both 'a' and 'b'
- d) None of these

Q.4 As per FSSAI, 2011 regulations, the fat and SNF content of double toned milk is \_\_\_\_\_.

- a) 1.5 and 8.5
- b) 3 and 8.5
- c) 6 and 9
- d) None of these

Q.5 Phospholipids in milk are

- a) Lecithin
- b) Cephalin
- c) Sphingomylin
- d) All of these

Q.6 Hardening temperature of ice-cream is \_\_\_\_\_.

- a)  $-15^{\circ}\text{C}$  to  $-12^{\circ}\text{C}$
- b)  $-23^{\circ}\text{C}$  to  $-29^{\circ}\text{C}$
- c)  $0\text{-}16^{\circ}\text{C}$
- d) None of these

## SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory.  $(6 \times 1 = 6)$

Q.7 The characteristic taste of milk is due to \_\_\_\_\_.

Q.8 \_\_\_\_\_ milk is preferred for chhana making

Q.9 The greenish colour of milk whey is due to \_\_\_\_\_.

Q.10 DMC stands for \_\_\_\_\_.

Q.11 Milk protein is \_\_\_\_\_.

Q.12 Milk is \_\_\_\_\_ type of emulsion.

## SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions.  $(8 \times 4 = 32)$

Q.13 Explain drum drying method of milk drying.

Q.14 Explain various platform tests conducted to check the quality of incoming milk in milk plant.

Q.15 Briefly explain about milk proteins

Q.16 Describe the CIP method of cleaning and sanitization

Q.17 Briefly explain different methods of ghee making.

Q.18 Give classification of cheese on the basis of moisture content.

Q.19 Explain the factors that affect composition of milk

Q.20 Differentiate between paneer and chhana.

Q.21 Briefly explain about sweetened condensed milk and unsweetened condensed milk.

Q.22 List the basic ingredients of ice-cream.