

- a) Limburger b) Cheddar
c) Stilton d) Cottage
- Q.7 Rennin is
a) Vitamin b) Enzyme
c) Protein d) Hormone
- Q.8 The major quantity of milk in India is utilized for making
a) Butter b) Ghee
c) Milk Powder d) Condensed milk
- Q.9 Which of the following is the most heat resistant microorganism?
a) Lactobacillus
b) Mycobacterium tuberculosis
c) Coxiella burnetii
d) Salmonella
- Q.10 Annatto is a
a) Coloring agent b) Emulsifying agent
c) Sweetening agent d) Stabilizing agent

SECTION-B

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

- Q.11 Rathi is a breed of _____.
- Q.12 The type of milk preferred for chhana making is ____
- Q.13 Most popular flavour for ice-cream throughout the world is _____.

- Q.14 The product obtained by the removal of water from milk by heat or other suitable means, to produce a solid containing 5% or less moisture is called _____
- Q.15 Time and temperature required for the HTST treatment is _____
- Q.16 The process in which fat is broken into smaller sizes and uniformly distributed throughout the milk is Called _____.
- Q.17 WMP stands for _____.
- Q.18 Green colour of whey is due to _____ pigment.
- Q.19 The term “Evaporated milk” is commonly used when referring to _____.
- Q.20 Prestratification method adopted for preparation of _____.

SECTION-C

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

- Q.21 Briefly explain methods of ghee making.
- Q.22 Indicate the factors that affect composition of milk.
- Q.23 List the different kinds of milk. Briefly explain any two with legal standards.
- Q.24 Explain the basis of pricing of milk.
- Q.25 Explain the tests performed for final acceptance of milk (quality control tests) for processing.
- Q.26 Briefly explain the ripening curing process of cheese making also indicate the desirable changes occurred during cheese ripening.