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**DVOC (Level 3)**

**2nd Sem. / Trade: Food Processing**

**Subject : (3.GV.03) Milk Processing**

Time : 2 Hrs.

M.M. : 50

**SECTION-A**

**Note:** Very short questions. Attempt all ten questions.  
(10x1=10)

- Q.1 BIS stands for \_\_\_\_\_
- Q.2 What is the optimal temperature for growth of *Streptococcus lactis*?
- Q.3 *Lactobacillus lactis* helps in curd formation.  
(True/False)
- Q.4 What are toxins?
- Q.5 What is the importance of sanitation in milk plants?
- Q.6 What is Standardization?
- Q.7 Calcium is present in milk. (True/False)
- Q.8 HTST stands for \_\_\_\_\_
- Q.9 What is skim milk?
- Q.10 What is whey?

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**SECTION-B**

**Note:** Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 What are the benefits of organic milk?
- Q.12 Describe chilling of milk.
- Q.13 Discuss nutritive value of milk.
- Q.14 Write short note on microbial load in milk.
- Q.15 Write composition of milk.
- Q.16 Explain MBRT test.
- Q.17 Why is homogenization done in milk processing?
- Q.18 Explain physiochemical properties of milk in short.

**SECTION-C**

**Note:** Long answer questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Define pasteurization. Explain various types of pasteurization methods.
- Q.20 Describe all steps involved in milk processing.

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