

- Q.24 Explain the term straining and filtration.
- Q.25 Explain method of standardization of milk.
- Q.26 Discuss the factors affecting composition of milk.
- Q.27 With the help of neat diagram explain spray drying method of milk.
- Q.28 Differentiate between panner and cheese.
- Q.29 Define and Classify detergents.
- Q.30 Explain LTLT, HTST, UHT methods of milk pasteurization.
- Q.31 Draw a flow chart for condensed milk manufacturing.
- Q.32 List the advantages of film packaging over glass packaging.
- Q.33 Explain quality control tests for milk.
- Q.34 Explain different methods of ghee making.
- Q.35 Draw a flow diagram of a HTST pasteurization plant.

#### SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain different types of milk with legal standards.
- Q.37 Describe the general procedure of making butter.
- Q.38 Draw a flow diagram of making cheese. Explain each step briefly.

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Roll No. ....

#### 4th Sem / Food Technology

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

Time : 3Hrs.

M.M. : 100

#### SECTION-A

**Note:** Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 BIS stands for
- Bharat Import Standards
  - Bureau of Indian Standards
  - Bureau of Indian System
  - Bureau of International Standards
- Q.2 Pre-stratification refers to\_\_\_\_\_
- Separation into layers
  - Centrifugal separation
  - Separation and homogenization
  - none
- Q.3 The type of milk preferred for panner making is
- cow
  - buffalo
  - goat
  - sheep
- Q.4 Specific gravity of milk measured by

- a) Salometer                      b) Ameter  
c) Lactometer                      d) Hydrometer
- Q.5 Which of the following is not a part of the SNF portion of milk?  
a) Protein                              b) Lactose  
c) Mineral                              d) Fat
- Q.6 Protein in the milk exists in the form of  
a) Emulsion                              b) Solution  
c) colloidal                              d) none of these
- Q.7 Enzyme used to check the pasteurization efficiency of milk  
a) Phosphatase                              b) Peroxidase  
c) Protease                              d) Cataylase
- Q.8 Milk is which type of emulsion  
a) Water in oil                              b) Oil in water  
c) Both a & b                              d) None of these
- Q.9 Example of sulfur containing amino acid is  
a) cysteine                              b) glutamine  
c) arginine                              d) histidine
- Q.10 Fat percent in butter  
a) 90%                                      b) 80%  
c) 89%                                      d) 95%

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## SECTION-B

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

- Q.11 \_\_\_\_\_ Sugar is present in major amount in milk.
- Q.12 Iodine test is used to detect \_\_\_\_\_ as adulterant in milk and milk products.
- Q.13 As per FSSAI, 2011 regulations, fat and SNF content of buffalo milk is \_\_\_\_\_ and \_\_\_\_\_
- Q.14 Deficiency of vitamin A causes \_\_\_\_\_
- Q.15 pH of fresh cow milk is \_\_\_\_\_
- Q.16 Soft curd have curd tension \_\_\_\_\_
- Q.17 Drum dryer is constructed of \_\_\_\_\_ (steel /copper)
- Q.18 Calcium insensitive casein is \_\_\_\_\_
- Q.19 Specific gravity of milk fat is around \_\_\_\_\_
- Q.20 Mare's milk is slightly bluish range due to low \_\_\_\_\_

## SECTION-C

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

- Q.21 Briefly explain about nutritional constituents of milk.
- Q.22 Explain the basis used for pricing of milk.
- Q.23 Define the term sweetened condensed milk and give its FSSR-2011 standards.

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