

- Q.25 Highlight the advantages and disadvantages of pasteurization.
- Q.26 Explain the term 'sweetened condensed milk' with legal standards.
- Q.27 Explain 'desi' and 'cream butter method' of ghee manufacturing.
- Q.28 Draw a flow chart(step wise) of butter manufacturing process.
- Q.29 Explain ripening of cheese. List the changes occurred during ripening.
- Q.30 Give the classification of detergents.
- Q.31 Explain LTLT, HTST, UHT methods of pasteurization.
- Q.32 Explain 'Pearson's square method' of milk pasteurization.
- Q.33 Describe the procedure of mechanical cleaning and sanitization.
- Q.34 Explain 'straining' process of milk processing.
- Q.35 Briefly explain about nutritive value of milk.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Explain the method of butter making.
- Q.37 Explain physiochemical properties of milk.
- Q.38 With the help of flow diagram explain the method of making paneer from buffalo's milk.

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Roll No.

4th Sem / Food Tech.

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 Which of the following is recent technique used for packaging of milk that offers economy?
- Metal cans
 - Glass bottles
 - Tetra packs
 - Flexible plastic pouches
- Q.2 'High temperature short time' method exposes fluids to
- Heat below 100°C
 - 62.8°C for 30 minutes
 - 72°C for 15 seconds
 - 134°C for 1 second
- Q.3 Milk contains which sugar?
- Sucrose
 - Starch
 - Lactose
 - Cellulose
- Q.4 Rennin is used in _____
- Cheese manufacturing
 - Ghee manufacturing
 - Milk powder manufacturing
 - Butter manufacturing

- Q.5 Milk is an _____
- Oil in water emulsion
 - Water in oil emulsion
 - Oil in protein emulsion
 - Oil in carbohydrate emulsion
- Q6 Lactose breakdown gives to the formation of
- Glucose and galactose
 - Glucose and fructose
 - Glucose and maltose
 - None of these
- Q.7 The nature of freshly drawn milk is
- Acidic
 - Basic
 - Amphoteric
 - Neutral
- Q8 Sweetened condensed milk is similar to evaporated milk in that it has 60-70% of its original water removed. But which of the following different food chemical is added to it _____
- Milk Fat
 - Bromelin
 - Sugar
 - Vitamin E
- Q.9 Natural acidity of milk is due to _____
- Casein
 - Acid phosphate
 - Citrate
 - All of these
- Q.10 Main characteristics of soft curd milk is
- Low calcium content
 - Low chloride content
 - Curd tension less than 25 g
 - All of these

SECTION-B

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

- Q.11 Beri beri occur due to deficiency of _____
- Q.12 Chhana is used for making _____ (Rasgula/ Gulab jamun)
- Q.13 Gir is a breed of _____
- Q.14 The pH of normal, fresh cow milk is _____
- Q.15 SPC stands for _____
- Q.16 The term “Evaporated milk” is commonly used when referring to _____
- Q.17 An example of soft ripened cheese is _____
- Q.18 The characteristic (greenish) colour of milk whey is due to _____
- Q.19 Reagent used for detection of starch adulteration in milk is _____
- Q.20 As per FSSAI, 2011 regulations, the fat and SNF content in toned milk is _____

SECTION-C

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

- Q.21 List the advantages of polyethylene pouch packaging over glass bottle packaging of milk.
- Q.22 Explain spray drying method of milk powder manufacturing.
- Q.23 Highlight the objectives of milk drying,
- Q.24 Explain the parameters used to decide the price of milk.