

- 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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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
 a) Bharat Import Standards
 b) Bureau of Indian Standards
 c) Bureau of Indian System
 d) Bureau of International Standards
 Q.2 Pre-stratification refers to_____
 a) Separation into layers
 b) Centrifugal separation
 c) Separation and homogenization
 d) none
 Q.3 The type of milk preferred for panner making is
 a) cow b) buffalo
 c) goat d) sheep
 Q.4 Specific gravity of milk measured by

- a) Salonometer 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%

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.