

- Q.25 How many Kg each of 28% cream and 3% milk will be required to make 500kg of a mixture testing 4% fat.
- Q.26 Why is milk considered a complete food? Briefly explain about the nutritional constituents of milk.
- Q.27 Explain different types of pasteurization.
- Q.28 Briefly explain about receiving, preheating, filtration processes of liquid milk processing.
- Q.29 Describe the procedure for paneer preparation.
- Q.30 Write the advantages and disadvantages of film packaging over glass bottle packaging of milk.
- Q.31 Describe in detail the procedure of CIP method of cleaning and sanitization
- Q.32 With the help of neat sketch describe drum drying procedure of milk drying.
- Q.33 Briefly explain about pilot sterilization test and its significance.
- Q.34 List the properties of a good detergent.
- Q.35 Write in short about by-products of dairy industry.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Describe the procedure of making butter.
- Q.37 Explain the steps involved in manufacturing of condensed milk
- Q.38 Describe the procedure for making ice-cream.

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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 A complete destruction of microorganism is achieved by
- a) Pasteurization b) Blanching
- c) Sterilization d) Homogenization
- Q.2 Fat percentage in butter is
- a) 50 b) 60
- c) 70 d) 80.2
- Q.3 Chhana/ paneer is the product of milk prepared by
- a) Concentrating milk b) Homogenizing milk
- c) Coagulating milk d) Drying milk
- Q.4 National Dairy Research Institute (NDRI) is located at
- a) Delhi b) Izatnagar
- c) Jhansi d) Karnal

- Q.5 Phospholipids in milk are
- Lecithin
 - Cephalin
 - Sphingomylin
 - All of these
- Q.6 Milk is which type of emulsion
- Oil in water
 - Water in oil
 - Both (a) & (b)
 - None of these
- Q.7 At present times and temperatures used for pasteurization of milk is based on the
- Destruction of clostridium botulinum
 - destruction of Coxiella burnetii
 - destruction of Escherichia coli
 - destruction of Mycobacterium bovis
- Q.8 The byproducts of Indian Dairy Industries of paneer, chhana, cheese is
- Butter milk
 - Skim milk
 - Whey
 - None of these
- Q.9 Density of milk is measured by
- Photometer
 - Spectrometer
 - Lactometer
 - Hygrometer
- Q.10 The process of removal of dense foreign matter present in the milk is called
- Clarification
 - Separation
 - Standardization
 - Evaporation

SECTION-B

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

- Q.11 Milk sugar is _____
- Q.12 The type of milk preferred for paneer making is _____
- Q.13 Sahiwal is a breed of _____
- Q.14 The volume of milk taken in Gerber fat test is _____
- Q.15 SMP stands for _____
- Q.16 1 gram of fat yields _____ kcal
- Q.17 Milk is _____ than water. (lighter/heavier)
- Q.18 Carotene is mainly responsible for yellow colour of _____
- Q.19 The disease "night blindness" is due to the deficiency of _____
- Q.20 The term "condensed milk" is commonly used when referring to _____

SECTION-C

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

- Q.21 Briefly explain the tests performed for rough selection of milk (platform test) for processing.
- Q.22 Draw a flow chart of important constituents present in milk.
- Q.23 Explain the prestratification method of ghee preparation.
- Q.24 Explain the techniques used for pricing of milk.