

- 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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4th Sem / Food Tech.  
Subject:- Technology of Milk and Milk Products

Time : 3Hrs. M.M. : 100

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