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Roll No.

189223

DVOC (Level 3)

2nd Sem. / Trade: Food Processing

Subject : (3.GV.03) Milk Processing

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note:Very short questions. Attempt all ten questions.
(10x1=10)

Q.1 BIS stands for _____

Q.2 What is the optimal temperature for growth of *Streptococcus lactis*?

Q.3 *Lactobacillus lactis* helps in curd formation.
(True/False)

Q.4 What are toxins?

Q.5 What is the importance of sanitation in milk plants?

Q.6 What is Standardization?

Q.7 Calcium is present in milk. (True/False)

Q.8 HTST stands for _____

Q.9 What is skim milk?

Q.10 What is whey?

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SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

Q.11 What are the benefits of organic milk?

Q.12 Describe chilling of milk.

Q.13 Discuss nutritive value of milk.

Q.14 Write short note on microbial load in milk.

Q.15 Write composition of milk.

Q.16 Explain MBRT test.

Q.17 Why is homogenization done in milk processing?

Q.18 Explain physiochemical properties of milk in short.

SECTION-C

Note:Long answer questions. Attempt any one questions out of two questions. (1x10=10)

Q.19 Define pasteurization. Explain various types of pasteurization methods.

Q.20 Describe all steps involved in milk processing.

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