

- Q.27 Explain the “Pearson’s square method” of milk standardization.

Q.28 Write in detail about nutritive value of milk.

Q.29 With the help of neat sketch explain spray drying method of milk drying.

Q.30 Describe procedure for manual cleaning and sanitization.

Q.31 Briefly describe the procedure of channa making.

Q.32 Classify cheese on the bases of moisture content.

Q.33 Discuss about the useful by products of dairy industry.

Q.34 Differentiate between cream separator and clarifier.

Q.35 Write the objectives of neutralization of cream used for butter making.

SECTION-D

Note: Long Answer type question. Attempt any two questions out of three questions. $(2 \times 10 = 20)$

- Q.36 With the help of neat sketch describe the procedure of milk pasteurization in HTST system.

Q.37 Explain the steps involved in manufacturing of evaporated milk.

Q.38 Explain physical and chemical properties of milk.

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4th Sem / Food Technology
Subject : Technology of Milk & Milk Products

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory. (10x1=10)

- Q.1 Pindi, Dhap, danedar are the types of
a) Kheer b) Shrikhand
c) Khoa d) Ghee

Q.2 Operation flood is related to
a) Milk b) Rice
c) Potato d) Pulses

Q.3 The milk fat content in ghee is
a) 99-99.5% b) 85-90%
c) 70% d) 100%

Q.4 Casein is a _____ protein.
a) Egg b) Milk
c) Meat d) None of the above

Q.5 The disease beriberi is due to the deficiency of
a) Vitamin A b) Vitamin B
c) Vitamin C d) Vitamin D

Q.6 Which of the following is a soft variety of

- a) Limburger b) Cheddar
c) Stilton d) Cottage

Q.7 Rennin is
a) Vitamin b) Enzyme
c) Protein d) Hormone

Q.8 The major quantity of milk in India is utilized for making
a) Butter b) Ghee
c) Milk Powder d) Condensed milk

Q.9 Which of the following is the most heat resistant microorganism?
a) Lactobacillus
b) Mycobacterium tuberculosis
c) Coxiella burnetii
d) Salmonella

Q.10 Annatto is a
a) Coloring agent b) Emulsifying agent
c) Sweetening agent d) Stabilizing agent

SECTION-B

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

- Q.11 Rathi is a breed of _____.
Q.12 The type of milk preferred for chhana making is _____.
Q.13 Most popular flavour for ice-cream throughout the world is _____.
.

- Q.14 The product obtained by the removal of water from milk by heat or other suitable means, to produce a solid containing 5% or less moisture is called _____.

Q.15 Time and temperature required for the HTST treatment is _____.

Q.16 The process in which fat is broken into smaller sizes and uniformly distributed throughout the milk is Called _____.

Q.17 WMP stands for _____.

Q.18 Green colour of whey is due to _____ pigment.

Q.19 The term “Evaporated milk” is commonly used when referring to _____.

Q.20 Prestratification method adopted for preparation of

SECTION-C

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

- Q.21 Briefly explain methods of ghee making.
 - Q.22 Indicate the factors that affect composition of milk.
 - Q.23 List the different kinds of milk. Briefly explain any two with legal standards.
 - Q.24 Explain the basis of pricing of milk.
 - Q.25 Explain the tests performed for final acceptance of milk (quality control tests) for processing.
 - Q.26 Briefly explain the ripening curing process of cheese making also indicate the desirable changes occurred during cheese ripening.