

- Q.25 Highlight the advantages and disadvantages of pasteurization.
- Q.26 Explain the term 'sweetened condensed milk' with legal standards.
- Q.27 Explain 'desi' and 'cream butter method' of ghee manufacturing.
- Q.28 Draw a flow chart(step wise) of butter manufacturing process.
- Q.29 Explain ripening of cheese. List the changes occurred during ripening.
- Q.30 Give the classification of detergents.
- Q.31 Explain LT LT, HT ST, UHT methods of pasteurization.
- Q.32 Explain 'Pearson's square method' of milk pasteurization.
- Q.33 Describe the procedure of mechanical cleaning and sanitization.
- Q.34 Explain 'straining' process of milk processing.
- Q.35 Briefly explain about nutritive value of milk.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Explain the method of butter making.
- Q.37 Explain physiochemical properties of milk.
- Q.38 With the help of flow diagram explain the method of making paneer from buffalo's milk.

No. of Printed Pages : 4 181141/121141/031141
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 Which of the following is recent technique used for packaging of milk that offers economy?
- Metal cans
 - Glass bottles
 - Tetra packs
 - Flexible plastic pouches
- Q.2 'High temperature short time' method exposes fluids to
- Heat below 100°C
 - 62.8°C for 30 minutes
 - 72°C for 15 seconds
 - 134°C for 1 second
- Q.3 Milk contains which sugar?
- Sucrose
 - Starch
 - Lactose
 - Cellulose
- Q.4 Rennin is used in _____
- Cheese manufacturing
 - Ghee manufacturing
 - Milk powder manufacturing
 - Butter manufacturing

Q.5 Milk is an _____

- a) Oil in water emulsion
- b) Water in oil emulsion
- c) Oil in protein emulsion
- d) Oil in carbohydrate emulsion

Q6 Lactose breakdown gives to the formation of

- a) Glucose and galactose
- b) Glucose and fructose
- c) Glucose and maltose
- d) None of these

Q7 The nature of freshly drawn milk is

- a) Acidic b) Basic
- c) Amphoteric d) Neutral

Q8 Sweetened condensed milk is similar to evaporated milk in that it has 60-70% of its original water removed. But which of the following different food chemical is added to it _____

- a) Milk Fat b) Bromelin
- c) Sugar d) Vitamin E

Q.9 Natural acidity of milk is due to _____

- a) Casein b) Acid phosphate
- c) Citrate d) All of these

Q.10 Main characteristics of soft curd milk is

- a) Low calcium content
- b) Low chloride content
- c) Curd tension less than 25 g
- d) All of these

SECTION-B

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

Q.11 Beri beri occur due to deficiency of _____

Q.12 Chhana is used for making _____ (Rasgula/ Gulab jamun)

Q.13 Gir is a breed of _____

Q.14 The pH of normal, fresh cow milk is _____

Q.15 SPC stands for _____

Q.16 The term “Evaporated milk” is commonly used when referring to _____

Q.17 An example of soft ripened cheese is _____

Q.18 The characteristic (greenish) colour of milk whey is due to _____

Q.19 Reagent used for detection of starch adulteration in milk is _____

Q.20 As per FSSAI, 2011 regulations, the fat and SNF content in tonned milk is _____

SECTION-C

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

Q.21 List the advantages of polyethylene pouch packaging over glass bottle packaging of milk.

Q.22 Explain spray drying method of milk powder manufacturing.

Q.23 Highlight the objectives of milk drying,

Q.24 Explain the parameters used to decide the price of milk.