

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)  
B.Voc DEGREE EXAMINATION DECEMBER 2017  
(Fourth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

DAIRY PROCESSING

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!

Answer ALL questions

\* ALL questions carry EQUAL marks (10x2 = 20)

- 1 Define milk.
- 2 List the factors influencing the composition of milk.
- 3 Write the uses of homogenizer.
- 4 Differentiate pasteurization and sterilization.
- 5 List any two advantages of toned milk.
- 6 What is recombined milk?
- 7 List any two purpose of converting milk into its products.
- 8 Which microorganism is involved in curd making?
- 9 List any four packaging materials suitable for milk.
- 10 Name any four agencies for microbiological quality control.

SECTION - B (25 Marks!

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x5- 25)

- 11 a Describe the present status of dairy industry.  
b Write the procedure involved in milk chilling plant.
- 12 a Explain the packaging and storage of milk.  
OR  
b Write about plate heat exchanger.
- 13 a Describe the composition of standardized milk.  
OR  
b Write the manufacturing of sweetened condensed milk.
- 14 a Describe the manufacture of cheese.  
OR  
b Explain the composition of ghee and panneer.
- 15 a Bring out the importance and objectives of packaging of milk.  
OR  
b Write about the sanitation and hygiene in dairy plant.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Describe the composition and nutritive value of milk.
- 17 Schematise the processing of milk.
- 18 Explain the composition and manufacturing of milk powder.
- 19 Discuss about the by-products of milk.
- 20 Write in detail about any four test to test the quality of milk.