

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2024
(Fourth Semester)

Branch – FOOD PROCESSING TECHNOLOGY

DAIRY PROCESSING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. Which enzyme is used for checking the pasteurization efficiency of milk?
(i) phosphatase (ii) peroxidase
(iii) protease (iv) cataylase
2. Following are the disadvantage of glass bottle for packaging milk except
(i) They increase the weight of milk to be transported
(ii) they are fragile
(iii) glass does not react with milk
(iv) liable for breakage
3. Choose the recommended pasterurization temperature for chocolate milk
(i) 62⁰C for 30 min (ii) 71.9⁰C for 30 min
(iii) 62⁰C for 30 sec (iv) 71.9⁰C for 15 min
4. Identify the pH at which casein aggregates?
(i) 5.5 (ii) 4.5
(iii) 4.6 (iv) 3.6
5. As per FSSAI specification what is the standard plate count in pasteurized milk?
(i) 20,000/g (ii) 30,000/g
(iii) 40,000/g (iv) 10,000/g

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a. Explain about the quality control tests for milk and their significance.
OR
b. Outline the techniques of grading milk.
- 7 a. Summarize the methods of preparation of toned and double toned milk.
OR
b. Describe about the manufacture of standardized milk.
- 8 a. State the composition of skim milk and condensed milk.
OR
b. Sketch the steps in the manufacture of sweetened condensed milk.

Cont...

- 9 a. Organize the steps in cheese production.
OR
b. Discuss about the production of yoghurt and whey protein.
- 10 a. Show the specifications of CODEX for milk products.
OR
b. Narrate the measures to maintain sanitation and hygiene in dairy plant.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Summarize the role of NDDDB in dairy development.
OR
b. Discuss the physico-chemical properties of milk.
- 12 a. Classify the different methods of pasteurization of milk.
OR
b. Highlight on clarification, standardization and homogenization of milk.
- 13 a. Trace the steps in the manufacture of flavoured milk and evaporated milk.
OR
b. Examine the composition of recombined milk, imitation milk and synthetic milk.
- 14 a. Outline the preparation of khoa and Shrikand.
OR
b. Interpret about cultured butter milk.
- 15 a. Identify the suitable packaging materials for milk products.
OR
b. Point out the legal requirements of packaging material and product information.

Z-Z-Z

END