

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION MAY 2025  
(Fourth Semester)**

**Branch- FOOD PROCESSING TECHNOLOGY**

**DAIRY PROCESSING**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Find the specific gravity of cow's milk _____ a) 1.010 - 1.020                      b) 1.020 - 1.030 c) 1.028 - 1.036                      d) 1.038 - 1.045	K1	CO1
	2	Show the major program was launched by NDDB to increase milk production in India? a) Green Revolution                      b) White Revolution c) Blue Revolution                      d) Yellow Revolution	K2	
2	3	What is the primary purpose of filtration in milk processing? a) Remove large impurities and bacteria b) Improve taste c) Increase fat content d) Convert milk into butter	K1	CO2
	4	Show which equipment is used to separate cream from milk? a) Plate heat exchanger                      b) Homogenizer c) Cream separator                      d) Centrifuge	K2	
3	5	Select the minimum Solid-Not-Fat (SNF) percentage in skim milk? a) 6.0%                      b) 7.5%                      c) 8.5%                      d) 9.0%	K1	CO3
	6	Relate the process commonly used to blend fats and water in imitation milk. a) Fermentation                      b) Homogenization c) Pasteurization                      d) Cooling	K2	
4	7	Choose which type of cream has the highest fat content? a) Single cream                      b) Whipping cream c) Heavy cream                      d) Sour cream	K1	CO4
	8	Indicate the percentage of total protein in milk is found in whey a) 10-20%                      b) 20-25%                      c) 30-35%                      d) 80-85%	K2	
5	9	What is the primary material used in tetra packing of milk? a) Aluminum and plastic                      b) Glass and paper c) Plastic and steel                      d) Rubber and cloth	K1	CO5
	10	Which one of the following is the best method to remove milk residues from dairy plant equipment? a) Scrubbing with a brush                      b) Using alkaline cleaning agents c) Using only hot water                      d) Wiping with a dry cloth	K2	

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	State the roles of NDDB in dairy development.	K3	CO1
	(OR)			
	11.b.	Describe on the grading and testing of milk.		
2	12.a.	Distinguish between clarification and Pasteurization.	K4	CO2
	(OR)			
	12.b.	Outline the manufacturing process of Double toned milk.		
3	13.a.	Explain the manufacturing process of skim milk.	K3	CO3
	(OR)			
	13.b.	Compare the different forms of milk.		
4	14.a.	Explain the manufacturing process of shrikhand.	K4	CO4
	(OR)			
	14.b.	Analyze the compositions of any three by-products of milk.		
5	15.a.	Explain the importance of packaging materials used for milk products.	K2	CO5
	(OR)			
	15.b.	Illustrate on the FSSAI guidelines for maintenance of sanitation and hygiene of dairy plant.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Summarize the physico-chemical properties and microbial quality of milk.	K4	CO1
2	17	Examine the objectives, principles and methods of pasteurization.	K4	CO2
3	18	Explain the manufacturing process of sweetened condensed milk and its compositions.	K5	CO3
4	19	Elucidate on the manufacturing process of ice cream and paneer.	K5	CO4
5	20	Discuss on milk the products information and legal requirements of packaging materials.	K6	CO5

Z-Z-Z END