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23FPB420N

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 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	Show which pathogen is commonly associated with raw milk contamination? a) Listeria monocytogenes b) Penicillium c) Clostridium botulinum d) Aspergillus niger	K2	CO1
	2	When was the National Dairy Development Board (NDDB) established? a) 1948 b) 1965 c) 1970 d) 1985	K1	CO1
2	3	What is the purpose of the standardization process in milk processing? a) Kill bacteria and other pathogens b) Adjust the fat content to a specific level c) Enhance the shelf life of milk d) Improve the flavor of milk	K1	CO2
	4	Show which pasteurization method is commonly used for long shelf-life milk without refrigeration? a) LTLT b) HTST c) UHT d) Thermization	K2	C02
3	5	What is the shelf-stable milk that does not require refrigeration until opened? a) UHT milk b) Pasteurized milk c) Raw milk d) Flavored milk	K1	CO3
	6	Show the sterilization temperature of milk? a) 63°C for 30 minutes b) 72°C for 15 seconds c) 110°C to 120°C for 10-30 minutes d) 135°C for 2-3 seconds	K2	CO3
4	7	Which process is critical for increasing the shelf life of milk products like cream and yogurt? a) Pasteurization b) Homogenization c) Freeze drying d) Fermentation	K1	CO4
	8	Relate the coagulating agent commonly used in cheese preparation. a) Lactic acid bacteria b) Rennet c) Cream separator d) Homogenization	K2	CO4
5	9	Which bacterial culture is commonly used in the production of yogurt? a) Lactobacillus bulgaricus and Streptococcus thermophilus b) Escherichia coli and Bacillus subtilis c) Staphylococcus aureus and Salmonella d) Pseudomonas and Lactococcus	K1	CO5
	10	Show which packaging material used for butter? a) Plastic pouches b) Wax-coated paper or aluminum foil c) Glass bottles d) Tin cans	K2	CO5

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.	Discover the market milk industry in India.	K4	CO1
		(OR)		
	11.b.	List the physico-chemical properties of milk.		
2	12.a.	Explain the objectives and principles of pasteurization.	K5	CO2
		(OR)		
	12.b.	Justify the manufacturing process of toned and double toned milk.		
3	13.a.	Classify the composition of flavoured milk and recombined milk.	K4	CO3
		(OR)		
	13.b.	List the manufacturing process of sterilized milk.		
4	14.a.	Determine the composition of cultured buttermilk.	K5	CO4
		(OR)		
	14.b.	Explain the by-products whey protein and casein.		
5	15.a.	Discuss the new concepts of packaging in milk products.	K6	CO5
		(OR)		
	15.b.	Elaborate the role of biosensors in dairy products.		

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	List the steps involved in milk reception.	K4	CO1
2	17	Explain the objectives, principles and methods standardization.	K5	CO2
3	18	Distinguish between synthetic and evaporated milk.	K4	CO3
4	19	Discuss the composition and processing methods of butter.	K6	CO4
5	20	Justify the quality control standards of FSSAI in dairy plant.	K5	CO5

Z-Z-Z END