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23FPB420N

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2026
(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	Yellowish tinge in milk can be attributed to which of the following? a) Carotene b) Water c) Riboflavin d) Metalin	K1	CO1
	2	Opacity in milk is due to which of the following reasons? a) White colour b) Heat treatment c) Additives d) Suspended particles of fat	K2	CO1
2	3	_____ is a milk process that makes milk more easily digested by those with a sensitive digestive system. a) Ionization b)Evaporation c)Pasteurization d) Homogenization	K1	CO2
	4	Summer milk has been estimated to contain 1.6 times as much vitamin ____ as winter milk. a) A b) B c) C d) D	K2	CO2
3	5	Condensed milk on the grocery shelf is added with _. a) Salt b) Minerals c) Sugar d) Cream	K1	CO3
	6	Dry milk must have less than _____ % moisture by weight. a) 5% b) 10% c) 15% d) 25%	K2	CO3
4	7	Which of the following is not a diary product? a) Custard b) Ice Cream c) Fermented milk d) Coconut milk	K1	CO4
	8	Cream is a liquid milk product separated from the fluid milk that must contain a minimum of------- fat. a) 4% b) 10% c) 14% d) 18%	K2	CO4
5	9	Which of the following is used for packaging milk in pouches? a)Polyvinyl b)PolyethyleneTerephthalate c)Polyethylene d) Polyester	K1	CO5
	10	Which of the following is used for primary packaging of butter? a) Oiled Paper b) Kraft Paper c) Wax Paper d) Parchment Paper	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.	Infer on the testing of milk.	K2	CO1
		(OR)		
	11.b.	Summarize the storage and transportation of milk.		
2	12.a.	Outline the process of standardization and homogenization of milk.	K2	CO2
		(OR)		
	12.b.	Compare the process of toned and double toned milk.		
3	13.a.	Organize the steps followed in sterilized milk.	K3	CO3
		(OR)		
	13.b.	Identify the process of recombined milk.		
4	14.a.	Analyse the process for making shrikhand.	K4	CO4
		(OR)		
	14.b.	Analyse the process for making whey protein.		
5	15.a.	List the functions of FSSAI.	K4	CO5
		(OR)		
	15.b.	Examine the packaging materials for milk and milk 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	Explain the physico chemical properties of milk.	K2	CO1
2	17	Examine Pasteurization and its methods.	K4	CO2
3	18	Distinguish between sweetened condensed milk and milk powder.	K4	CO3
4	19	Illustrate the manufacturing process of cheese.	K2	CO4
5	20	Identify the role of biosensors for monitoring hygiene and safety of dairy foods.	K3	CO5

Z-Z-Z END