

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2026
(Second Semester)

Branch – FOOD TECHNOLOGY MANAGEMENT

DAIRY PROCESS ENGINEERING & PRODUCT PROCESS TECHNOLOGY

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	Which test is commonly used at the platform level to detect acidity in raw milk? (i) Resazurin test (ii) Clot on boiling (COB) test (iii) Gerber test (iv) Phosphatase test	K1	CO1
	2	What is the major carbohydrate naturally present in milk? (i) Sucrose (ii) Maltose (iii) Lactose (iv) Galactose	K2	CO1
2	3	The pasteurization method in which milk is heated to 72°C for 15 seconds is known as: (i) LTLT Pasteurisation (ii) UHT Pasteurisation (iii) HTST Pasteurisation (iv) Flash cooling	K1	CO2
	4	Milk heated to 135–150°C for 2–5 seconds and packed aseptically is referred to as: (i) Pasteurised milk (ii) UHT milk (iii) Sterilised milk (iv) Homogenised milk	K2	CO2
3	5	The process of separating fat from milk using centrifugal force to obtain cream is called: (i) Homogenisation (ii) creaming (iii) Standardization (iv) Clarification	K1	CO3
	6	Which enzyme is commonly used in cheese manufacture to coagulate milk? (i) Lipase (ii) Amylase (iii) Rennet (iv) Lactase	K2	CO3
4	7	The heat-desiccated dairy product used as the base for sweets like Gulab Jamun and Burfi is: (i) Paneer (ii) Khoa (iii) Chenna (iv) Ghee	K1	CO4
	8	Which fermented dairy product is prepared using <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> as starter cultures? (i) Kefir (ii) Yoghurt (Dahi) (iii) Buttermilk (iv) Sour cream	K2	CO4
5	9	The BIS was started in the year (i) 1987 (ii) 1988 (iii) 1986 (iv) 1889	K1	CO5
	10	The FSSAI stands for (i) Food Safety and Standards Authority of India (ii) Food Safety and Standards Analysis of India (iii) Food Safety and Standards Assessment of India (iv) Food Safe and Standard Authority of India	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.	List out the nutritional properties of milk.	K1	CO1
		(OR)		
	11.b.	How to handle raw milk, explain?		
2	12.a.	Contrast on the advantages of LTST and HTST.	K4	CO2
		(OR)		
	12.b.	Deduce how spray dryer helps in processing of milk.		
3	13.a.	Construct about the grading and packaging of fat rich dairy products.	K3	CO3
		(OR)		
	13.b.	Choose any 3 enzymes and give its application in food industry.		
4	14.a.	Explain about manufacturing and packaging of basundi.	K5	CO4
		(OR)		
	14.b.	Defend on any one fermented dairy products.		
5	15.a.	Elaborate on FSSAI.	K6	CO5
		(OR)		
	15.b.	Discuss any 5 codes of dairy instrumentation.		

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	Analyse the quality parameters of packaged milk and give its relevance or consumption.	K4	CO1
2	17	Construct as how compounds of biopreservatives helps in preservation?	K3	CO2
3	18	Compare the packing of any one acid coagulated dairy product and fat rich dairy products.	K2	CO3
4	19	Appraise on the methods and description of any three khoa based confections.	K5	CO4
5	20	Compile in detail on any 2 milk handling equipment.	K6	CO5

Z-Z-Z

END