

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022
(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 x 1 = 10)

- 1 The highest producer of milk in India is
(i) Gujarat (ii) Haryana
(iii) Rajasthan (iv) Utter pradesh
- 2 The average size of fat globule in milk is
(i) 0.1-1.0 micron (ii) 0.01-0.1 micron
(iii) 2-50micron (iv) 20-50 micron
- 3 The development of acidity in milk is due to the formation of
(i) citric acid (ii) lactic acid
(iii) formic acid (iv) glutamic acid
- 4 Which among the following has the highest specific gravity?
(i) Whole milk (ii) buffalo milk
(iii) Skim milk (iv) Standardized milk
- 5 Mastitis milk shows a decreased level of
(i) calcium (ii) potassium
(iii) lactoferritin (iv) lactalbumin
- 6 Which of the following is not a milk concentrate
(i) Kheer (ii) koha
(iii) mawa (iv) paner
- 7 Identify colour and appetence defect in chkana?
(i) dry surface (ii) moldy surface
(iii) foreign matter (iv) all
- 8 Main function of stabilizer in yoghurt is
(i) maintain viscosity (ii) maintain texture
(iii) prevent serum separation (iv) all
- 9 Isoelectric point of casein is about
(i) 3.6 (ii) 4.6
(iii) 5.6 (iv) 6.5
- 10 Which of the following enzyme is present in milk?
(i) lactoperoxidase (ii) xanthine oxidase
(iii) alkaline phosphatase (iv) glutaminase

Cont...

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 = 35)

- 11 a Narrate the status of dairy industry in India.
OR
b Outline the physical and chemical properties of milk.
- 12 a Explain the importance of filtration and classification of milk before processing.
OR
b Describe the plate heat exchanger.
- 13 a Summarise the process of preparation of recombined milk.
OR
b Compare the method of preparation of imitation milk and synthetic milk.
- 14 a Explain the principle of manufacture of cream, butter and cheese.
OR
b Sketch the flowchart for manufacture of ice cream.
- 15 a Bring out milk hygiene standards.
OR
b Explain the importance and objectives of packaging of milk products.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Enumerate on the collection, transport and storage of milk.
- 17 Discuss the process involved in sterilization and pasteurization of milk.
- 18 Outline the manufacturing of koha and Shirkhand and compare their nutritive value.
- 19 Examine the process involved in the preparation of flavored milk.
- 20 Highlight the sanitary practices followed in dairy plant.

Z-Z-Z

END