

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**Bvoc DEGREE EXAMINATION DECEMBER 2019**  
(Fourth Semester)

**Branch - FOOD PROCESSING TECHNOLOGY**

**DAIRY PROCESSING**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 State the macronutrient content of cow's milk.
- 2 How will you perform clot on Boil test?
- 3 List down the four sections of PWE.
- 4 Write the objective of clarification.
- 5 What is recombined Milk?
- 6 State the SNF content of Toned & Double toned milk.
- 7 List the by-products of milk processing.
- 8 What is Overrun?
- 9 Expand CIP and COP,
- 10 Mention the objectives of packing milk.

/

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Outline the steps in buying and collection of Milk.  
OR  
b Bring out the Physico-Chemical properties of Milk.
- 12 a Explain the concept of Milk Standardization.  
OR  
b What is Homogenisation? Mention the importance.
- 13 a Explain the production flow chart for sterilized Milk.  
OR  
b Differentiate imitation milk and synthetic milk.
- 14 a Outline the manufacturing steps of flavoured milk.  
OR  
b Write on different types of yoghurt.
- 15 a Highlight the importance of Milk packaging.  
OR  
b Discuss on packaging materials used on dairy products.

**SECTION - C (30 Marks!)**

Answer any **THREE** Questions

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

- 16 Discuss the role and function of NDDB in dairy development.
- 17 Elaborate on objectives and methods of pasteurization.
- 18 Enumerate the production process of sweetened condensed Milk.
- 19 Summarize the manufacturing steps of Butter and Ghee.
- 20 Write in detail on hygiene and sanitary practices followed in dairy