

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**B.Voc DEGREE EXAMINATION MAY 2018  
(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 What does the milk contain?
- 2 What factors affect the composition of cow's milk?
- 3 What is dairy processing?
- 4 Define pasteurization.
- 5 What is the composition of toned milk?
- 6 What is synthetic milk?
- 7 What is the difference between butter and cheese?
- 8 What is whey protein concentrate?
- 9 Write about UHT treatment.
- 10 What is good quality raw - milk?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Write short notes on role of NDDB in dairy development.  
OR  
b List out the physio - chemical properties of milk constituents.
- 12 a Write note on pasteurization of milk by (HTST) method.  
OR  
b Give short notes on homogenization of milk.
- 13 a Write the flow chart for manufacturing of homogenized milk.  
OR  
b Write the composition of sweetened condensed milk.
- 14 a Write the flowchart for preparation of Paneer.  
OR  
b Write a note on "Production of Khoa".
- 15 a What is packaging? Write its objectives and importance.  
OR  
b Write any two techniques used in milk testing.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Explain in detail about collection and reception of milk.
- 17 Elaborate the various methods involved in milk processing.
- 18 Write the manufacturing process of milk powder in detail.
- 19 Describe the process of "Cheese Making".
- 20 Enumerate the selection of packaging materials and equipment for "Milk and milk products".