

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

**B.Voc DEGREE EXAMINATION MAY 2017
(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 is the pH of fresh milk? Give the boiling point of milk.
- 2 Define plate form test.
- 3 Define pasteurization of milk.
- 4 What is meant by homogenization?
- 5 Define condensed milk.
- 6 What is double toned milk?
- 7 Whatiskhoa?
- 8 Bring out the significance of ripening of cheese.
- 9 What are the objectives of packing milk?
- 10 Mention the packaging material used for packing milk powder.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Discuss the composition of milk.
OR
b What are the factors to be considered while transporting milk?
- 12 a Explain the plate heat exchanger.
OR
b How the milk is stored?
- 13 a Write notes on sterilized milk and toned milk.
OR
b Write the procedure for the manufacture of condensed milk.
- f4 a Describe the whey protein concentrates.
OR
b Explain the method of preparation of cheese.
- 15 a Enumerate the importance of packing milk.
OR
b Explain the role of AGMARK in quality maintenance of milk.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the role of NDDB in dairy development.
- 17 Write about the production of pasteurized milk in detail.
- 18 Describe the following (1) Recombined milk (2) Evaporated milk.
- 19 Explain the method of preparation of Ice cream and channa.
- 20 Enumerate the quality evaluation of milk and milk products.