

21U260

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Name:

Reg.No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022

(CBCSS - UG)

CC21U SDC2 DT05 - DAIRY TECHNOLOGY

(Food Processing Technology - Core Course)

(2021 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. What is milk fat?
2. What is MBRT test?
3. What is homogenisation?
4. What is the purpose of cream separation?
5. What is evaporated milk?
6. Write the fat and SNF percentage of double toned milk.
7. Write the ingredients used in flavoured milk.
8. Write the classification and textural properties of cheese.
9. Write the classification of Khoa.
10. What is skim milk powder?
11. Write about mechanical washing method for cleaning of equipment's.
12. Write the properties of sanitizers.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Write the physical and chemical properties in milk.
14. Explain in detail about cooling system in dairy industry.

15. Explain Bactofugation.
16. Explain the steps involved in standardised milk.
17. Illustrate spray drier and explain its working principle.
18. Write the steps for cleaning procedure of HTST pasteurizer.
19. Write a note on personal hygiene in dairy plant.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Define pasteurization and explain different types of pasteurization.
21. Illustrate spray drier and explain its working principle.

(1 × 10 = 10 Marks)
