

20U634

(Pages: 2)

Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL6 B15 - DAIRY TECHNOLOGY

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Illustrate the methods used for preservation of milk.
2. Make a note on nutritive value of milk.
3. Define overrun in butter.
4. Explain the role of stabilizers in icecream and name two commercial stabilizers.
5. Define Hardening. What are the factors affecting hardening?
6. Define Frozen desert.
7. Describe about the starter cultures used in cheese.
8. Define renneting of cheese.
9. Cite the classification of curd.
10. Define flavored yoghurt.
11. Explain between kefir and koumiss.
12. Make a note on instant milk powder and explain its purpose.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Illustrate the different types of storage tanks used during processing of milk.
14. Summarize on toned milk and explain its method of manufacture.
15. Illustrate on Homogenized milk.
16. Explain in detail about Recombined milk.
17. Explain on Whey powder.

18. Categorize on different types of CIP system.
19. Analyze the objectives of dairy plant sanitation.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain in detail about the composition of milk.
21. Illustrate about cheese and explain in detail about the processing of cottage cheese.

(1 × 10 = 10 Marks)
