

**21U280S**

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Name: .....

Reg. No: .....

**SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2022**

(B.Voc. – Food Processing Technology)

**CC18U SDC2 DT08 - DAIRY TECHNOLOGY**

(2018 to 2020 Admissions - Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

**PART- A**

Answer *all* questions. Each question carries 1 mark.

1. Fat % of standardised milk is .....
2. Skim milk is also referred as ..... milk.
3. Adjusting the level of fat/SNF content in milk is called .....
4. .... is an emulsifier used in ice-cream preparation.
5. .... is the system behind skim milk powder.
6. SNF % of double toned milk is .....
7. High temperature short time treatment is also known as .....
8. Pigment responsible for the characteristics colour of whey is .....
9. Water soluble vitamin present in milk is .....
10. Sugar present in milk is hydrolysed to yield ..... and .....

**(10 × 1 = 10 Marks)**

**PART-B**

Answer any *eight* questions. Each question carries 2 marks.

11. Write different pasteurization techniques and its time – temperature combination.
12. What is difference between Channa and paneer?
13. Define Ice- cream.
14. Define Bactofugation.
15. What is standardised milk?
16. What is rennet?
17. Write 3 steps in spray drying system.
18. Explain merits of homogenisation.
19. What you meant by instantization of milk?
20. What is overrun?
21. Difference between toned and double toned milk.
22. What are the desirable properties of detergents?

**(8 × 2 = 16 Marks)**

### **PART-C**

Answer any *six* questions. Each question carries 4 marks.

23. Explain pasteurization techniques using in dairy industry.
24. Draw the process flow chart of condensed milk.
25. Draw the process flowchart for ice cream.
26. Explain the Bactofugation in detail.
27. What is Khoa and write its classification?
28. Write about CIP system and its merits.
29. Write the procedure for cleaning and sanitization of equipment.
30. Explain adulterants used in milk.
31. Explain any dry product from milk.

**(6 × 4 = 24 Marks)**

### **PART-D**

Answer any *two* questions. Each question carries 15 marks.

32. Explain the steps in processing of market milk.
33. Draw and explain the process flow chart of skim milk powder and whole milk powder.
34. Write any five types of special milk used in dairy industry and explain the same.
35. Detailed note on cheese making and its classification.

**(2 × 15 = 30 Marks)**

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