

23U260

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Name:

Reg.No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC2 DT05 - DAIRY TECHNOLOGY

(Food Processing Technology)

(2021 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. Write the acidity in Cow's milk and buffalo milk.
2. What is the purpose of pasteurization?
3. Write about any two types of cooling system.
4. Write two methods of cream separation.
5. Write the methods for making skim milk.
6. Define standardized milk.
7. Define toned milk.
8. Write the flowchart for paneer.
9. Name different methods used for the preparation of Ghee.
10. What is the principle purpose of instantization of milk?
11. Write about hand washing method for cleaning of equipment's.
12. Write about different types of CIP system.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Define milk and write the composition of milk in detail.
14. Define pasteurization and write the time temperature combination of pasteurization in milk.
15. Explain Bactofugation.
16. Explain the processing of flavoured milk.

17. Explain the process flowchart for cottage cheese.
18. Write the steps for cleaning procedure of HTST pasteurizer.
19. Explain properties of sanitizers and detergents.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain the steps in processing market milk.
21. Illustrate spray drier and explain its working principle.

(1 × 10 = 10 Marks)
