

18U285

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Name:

Reg. No.....

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2019

(CUCBCSS – UG)

CC18U SDC2 DT08 - DAIRY TECHNOLOGY

B.Voc. – Food Processing Technology

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART- A

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

1. The nature of freshly drawn milk is
2. Specific gravity of milk fat is
3. Electrical conductivity of milk is contributed by.....
4. The developed acidity of milk is represented by
5. Colostrum is low in than normal milk
6. Recknagel phenomenon in milk is caused by
7.is a reducing sugar
8. Lactose is hydrolyzed to yield.....
9. Whey proteins are
10. are grow well at 0°C

(10 × 1 = 10 Marks)

PART-B

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

11. Briefly explain Tritable acidity of milk.
12. Define Bactofugation.
13. Difference between Homogenization and Standardization.
14. Difference between Ice cream and Frozen dessert.
15. Write about the over run in Icecream.
16. Explain UHT and advantages.
17. Write four cooling system used in dairy industry.
18. What is the system behind skim milk powder?
19. What is the fat and SNF content in double toned and toned milk?
20. Advantages of reconstituted milk.
21. What is MBRT test?
22. What is Rennet?

(8 × 2 = 16 Marks)

PART-C

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

23. Explain Coagulation of milk proteins? Give examples.
24. What is Cream? Explain classification of cream.
25. Difference between pasteurization and sterilization.
26. What is Ice cream? Explain manufacturing defect their causes and prevention
27. Explain manufacturing flow chart of reconstituted milk.
28. Briefly explain nutritive value of milk?
29. Explain manufacturing flow chart of market milk.
30. Explain the step involved in CIP process.
31. Explain types, grades and adulterants used in milk.

(6 × 4 = 24 Marks)

PART-D

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

32. Explain spray drying system for the production of milk powder.
33. Describe HTST pasteurization process of fluid milk, flavored milk, cream and explain alkaline phosphate test.
34. Explain manufacturing flow chart Cheddar Cheese?
35. Explain preparation of condensed and evaporated milk.

(2 × 15 = 30 Marks)
