

19U260

(Pages: 2)

Name.....

Reg. No.....

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS – UG)

(Regular/Supplementary/Improvement)

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. Chemical name for Lactose?
2. Expand CIP?
3. Which is the emulsion formed in Milk Fat?
4. Expand UHT?
5. The PH value of fresh cow milk is _____?
6. Which is the pigment responsible for yellow color of milk?
7. SNF percentage in standardized milk is _____?
8. Fat content in skim milk is _____?
9. Which is the ingredient removed from skim milk?
10. Fat percentage in skimmed milk is _____?

(10 × 1 = 10 Marks)

PART - B

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

11. What is Homogenization?
12. Name 4 testing methods in milk?
13. Difference between toned and double toned milk?
14. Explain pasteurization and its objectives?
15. Explain types of grades in milk?
16. Difference between toned and double toned milk.
17. Define milk and grades in milk.
18. Explain HTST pasteurization.
19. Write a note on skim milk.

20. What is Rennet?
21. What is Instantization of milk?
22. What are the cleaning solutions used in dairy industry?

(8 × 2 = 16 Marks)

PART - C

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

23. Explain CIP?
24. Composition of Milk?
25. What are the factors effecting composition of Milk?
26. Explain is personal hygiene in dairy plant?
27. Explain physico-chemical properties in milk?
28. Explain flow-chart for toned and double toned milk?
29. Describe different pasteurization methods?
30. Explain manufacturing of cheese?
31. Explain the process flowchart for skim powder.

(6 × 4 = 24 Marks)

PART - D

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

32. Explain the cleaning procedure of pasteurizer.
33. Explain the LTLT, HTST & UHT?
34. Write the process flow chart and explain the process of market milk.
35. Describe the process of whole milk and skim milk powder.

(2 × 15 = 30 Mark)
