

22U635

(Pages: 2)

Name : .....

Reg. No : .....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025**

(CBCSS-UG)

(Regular/Supplementary/Improvement)

**CC19U FTL6 B15 - DAIRY TECHNOLOGY**

(Food Technology - Core Course)

(2019 Admission onwards)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

**Part A** (Short answer questions)

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

1. Make a note on milk enzymes.
2. Compute on the factors that influence the viscosity of milk.
3. Report the advantages of standardizing milk.
4. Define Homogenization.
5. Compute on salting of butter.
6. Define Icecream according to PFA.
7. Define cheddar cheese.
8. Describe the yield & keeping quality of cottage cheese.
9. Cite the classification of curd.
10. Discuss on the sources of probiotics.
11. Define Non fat dry milk(NFDM).
12. Define Whey.

**(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. Distinguish between toned milk & double toned milk.
15. Distinguish between standardized milk & Recombined milk.
16. Cite a note on defects in icecream.
17. Illustrate on classification of cheese.

18. Describe on fermented milk products & its uses.

19. Categorize on different types of CIP system.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

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

20. Explain in detail about different fermented milk products.

21. Illustrate a detailed note on hygienic milk handling practices in dairy.

**(1 × 10 = 10 Marks)**

\*\*\*\*\*