

25U275S

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Name:

Reg.No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

CC21USDC2DT05 - DAIRY TECHNOLOGY

(Food Processing Technology)

(2021 to 2023 Admissions - Supplementary)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. What is milk sugar?
2. Write the composition of milk.
3. How can we identify reject grade milk?
4. Write the advantages of direct chilling method in milk.
5. Write a note on flash pasteurization.
6. What is the purpose of cream separation?
7. Write the uses of centrifuge.
8. Write the difference between toned and double toned milk.
9. Write the dairy and non-dairy products used in manufacturing of ice-cream.
10. Name the parts of a spray drier system.
11. Write the classification of dairy detergents.
12. Name the adulterants used in milk.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Write a note on processing of market milk.
14. Draw the flow charts for evaporated and standardised milk.
15. Draw the process flow chart for condensed milk.
16. Write a note on reconstituted milk and its advantages.
17. Describe the processing of processed cheese.

18. Illustrate spray drier and explain its working principle.
19. Define sanitation and explain its properties.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain spray drying system for the production of milk powder.
21. Write the steps and explain cleaning and sanitization of equipment's in dairy industry.

(1 × 10 = 10 Marks)
