

25U2118

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Name : .....

Reg. No : .....

**SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026**

(FYUGP)

**CC25FPT2CJ101 - DAIRY TECHNOLOGY**

(B.Voc. FPT - Major Course)

(2025 Admission - Regular)

Time: 2.0 Hours

Maximum: 60 Marks

Credit: 4

**Section A**

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

1. How can we identify grade II milk? [Level:2] [CO1]
2. Define titrable acidity in milk. [Level:2] [CO1]
3. Explain milk protein. [Level:2] [CO1]
4. Define LTLT pasteurization. [Level:2] [CO2]
5. Write about any 2 milk sampling methods? [Level:2] [CO2]
6. Explain the purpose of cream separation. [Level:2] [CO2]
7. Name different methods used for the preparation of Ghee. [Level:1] [CO3]
8. What is the major system of instantization of milk powder? [Level:1] [CO3]
9. Explain ripening of cream. [Level:1] [CO3]
10. Write the three methods for cleaning of equipment's. [Level:3] [CO4]
11. Write about mechanical washing method for cleaning of equipment's. [Level:3] [CO4]
12. Write the testing method for detection of detergents in milk. [Level:3] [CO4]

**(Ceiling: 20 Marks)**

**Section B**

Answer *all* questions. Each question carries 6 marks.

13. Explain nutritive value of milk. [Level:2] [CO1]
14. Define milk and write the major and minor constituents in milk. [Level:2] [CO1]
15. Explain about homogenization and its purpose. [Level:2] [CO2]

16. Explain in detail about cooling system in dairy industry. [Level:2] [CO2]
17. Draw the process flow chart for condensed milk. [Level:1] [CO3]
18. Explain the steps involved in CIP process. [Level:3] [CO4]

**(Ceiling: 30 Marks)**

### **Section C**

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

19. Draw and explain the process flow chart of skim milk powder and whole milk powder. [Level:1] [CO3]
20. Define adulteration, test out the adulterants and write the testing methods for detection of adulterants in milk. [Level:3] [CO4]

**(1 × 10 = 10 Marks)**

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