

23U635

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Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2026

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19UFTL6B15 - DAIRY TECHNOLOGY

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

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

1. Make a note on color of milk.
2. Describe the fat & SNF Standards for toned & double toned milk.
3. Report the advantages of standardizing milk.
4. Illustrate the role of homogenization in milk.
5. Define Recombined milk.
6. Quote on ripening of cream.
7. Explain the role of stabilizers in icecream & name two commercial stabilizers.
8. Explain on the nutritive value of icecream.
9. Explain between cottage cheese & cheddar cheese.
10. Define yoghurt & name the organism involved in the fermentation of yoghurt.
11. Discuss on the benefits of probiotic foods.
12. Define SMP.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Make a short note on milk sugar.
14. Explain on homogenization of milk.
15. Explain on freezing of icecream.
16. Describe in detail about salting & renneting of cheese.

17. Define curd & mention in detail about its method of processing.
18. Describe about WPC & whey powder.
19. Distinguish in detail about different types of sanitizers.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain in detail about Icecream processing.
21. Explain in detail about different fermented milk products.

(1 × 10 = 10 Marks)
