

20U258

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Name:

Reg. No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2021

(Regular/Supplementary/Improvement)

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. The sugar present in milk is hydrolyzed to yield &
2. % Contribution of casein to the total milk protein.
3. & are two types of industrial casein.
4. The specific gravity of cow milk is to
5. Elaborate UHT & HTST
6. Name the enzyme used to check the efficiency of pasteurization.
7. Casein is present in milk in
a) Dispersed form b) Emulsion form c) Colloidal form d) None
8. What is CIP?
9. HTST is operates at
10. Fat content in whole milk is

(10 × 1 = 10 Marks)

PART-B

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

11. List out different pasteurization methods.
12. Differentiate Bactofugation and Homogenization.
13. What is over run?
14. What are the objectives of pasteurization?
15. Discuss the system behind skim milk powder.
16. Difference between toned and double toned milk.
17. What is flash pasteurization?
18. Explain MBRT test.
19. Explain skim milk.
20. Properties of detergents use in dairy industry.
21. Expand CIP and write a note about the system.

22. What is the difference between channa and paneer?

(8 × 2 = 16 Marks)

PART-C

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

23. Draw the flowchart of condensed milk.
24. Explain any dry product from milk.
25. Differentiate milk based on their fat content.
26. Write a note on different methods used to prevent milk contaminations.
27. Define and describe the composition of reconstituted milk.
28. Explain the processing of ice cream.
29. Explain physio-chemical properties in milk.
30. Write a note on Khoa preparation.
31. Write the flowchart and briefly explain processing of market milk.

(6 × 4 = 24 Marks)

PART –D

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

32. Detailed note on cheese making and its classification.
33. Describe different adulteration test in milk.
34. Write any five types of special milk used in food industry and explain the same.
35. Explain in detail about spray drier with a neat diagram.

(2 × 15 = 30 Marks)
