

18U677

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Name:

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021

(CUCBCSS-UG)

(Regular/Supplementary/Improvement)

CC17U FTL6 B16 - DAIRY TECHNOLOGY

(Food Technology - Core Course)

(2017 Admission onwards)

Time: Three Hours

Maximum:80 Marks

Part A - Objective Type

Answer *all* questions. Each question carries 1 mark.

1. ----- test is considered as the index of pasteurization.
2. Rennet consists of ----- & ----- enzymes.
3. ----- is the principal carbohydrate in milk?
4. Double toned milk contains ----- % fat.
5. The freezing point of milk is -----
6. Cow milk should contain minimum ----- % fat.
7. Casein is the main ----- constituent in milk.
8. Red color on ice cream indicates ----- defect.
9. ----- is the temperature in HTST pasteurization.
10. Milk is a poor source of vitamin -----

(10 × 1 = 10 Marks)

Part B – Short Answer Type Questions

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

11. Write a short note on effect of heat in milk.
12. Define kefir.
13. Explain the role of CIP in an industry.
14. Define milk as per FSSAI standard.
15. Mention the role of homogenization in milk.
16. What is Hardening? What are the factors affecting hardening?
17. Define cream.

(5 × 2 = 10 Marks)

Part C – Short Essay Questions

Answer any *six* questions. Each question carries 5 marks.

18. Write a short note on composition of milk.

19. Define Instant milk powder. Explain its purpose.
20. Write a note on fermented milk products and its uses.
21. How Standardized milk differ from Recombined Milk?
22. Write a note on frozen dessert.
23. What are the factors affecting composition of milk?
24. Write a note on Types of milk.
25. What is CIP? Write a short note on the detergents & sanitizers used in Dairy industry.

(6 × 5 = 30 Marks)

Part D – Essay Questions

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

26. Explain the physical and chemical properties of milk.
27. Define cheese. Compare the processing of cottage & cheddar cheese using flow charts.
28. Explain in detail the processing of Ice cream. Mention the Ingredients, formulations & Hardening.
29. Explain the Processing, distribution and storage of liquid milk.

(2 × 15 = 30 Marks)
