

22U260

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Name:

Reg.No:

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC2 DT05 - DAIRY TECHNOLOGY

(Food Processing Technology)

(2021 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. What are the physical and chemical properties in milk?
2. What is MBRT test?
3. What is standardisation?
4. Write the uses of centrifuge.
5. Write the methods for making skim milk.
6. What is condensed milk?
7. Write the purpose of flavoured milk.
8. Define cottage cheese.
9. Write any four uses of spray drier.
10. What is the principle purpose of instantization of milk?
11. Write the three methods for cleaning of equipments.
12. Write the properties of detergents.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. Write about major constituents in milk.
14. Explain the terms Standardisation, pasteurization and Homogenisation.
15. Write a brief note on centrifugation and cream separation.
16. Differentiate toned and double toned milk.
17. Illustrate spray drier and explain its working principle.

18. Explain Bactofugation.
19. Explain the steps involved in CIP process.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain the steps in processing of market milk.
21. Explain in detail about Ice-cream production.

(1 × 10 = 10 Marks)
