

**24U2121**

(Pages: 2)

Name : .....

Reg. No : .....

**SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2025**

(CBCSS-UG)

(Regular/Supplementary/Improvement)

**CC21U SDC2 DT05 - DAIRY TECHNOLOGY**

(Food Processing Technology - Skill Component Course)

(2021 Admission onwards)

Time: 2 Hours

Maximum: 60 Marks

Credit: 3

**Part A** (Short answer questions)

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

1. Write about the pigments present in milk.
2. What is MBRT test?
3. Write about any two types of cooling system.
4. Write the objectives of bactofugation.
5. Define skim milk.
6. What is condensed milk?
7. Write the difference between toned and double toned milk.
8. Define khoa.
9. Define srikhand.
10. What is spray drying?
11. Write the classification of dairy detergents.
12. Define CIP.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

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

13. Briefly explain nutritive value of milk.
14. Explain in detail about flash pasteurization.
15. Explain in detail about centrifugation in dairy industry.
16. Draw the flowcharts for flavoured and standardised milk.
17. Write the flow chart for skim milk powder.

- 18. Define sanitation and explain its properties.
- 19. Write the steps for cleaning and sanitation of equipment's.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

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

- 20. Explain the steps in processing market milk.
- 21. Explain manufacturing flowchart for Butter.

**(1 × 10 = 10 Marks)**

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