

**B.VOC. DEGREE EXAMINATION, OCTOBER 2018****Fourth Semester****Core Course—DAIRY TECHNOLOGY****(For B.Voc. Degree in Food Processing Technology)****Maximum : 80 Marks****Time : Three Hours****Part A (Short Answer Questions)***Answer all questions.**1 mark each.*

Write short notes on:

1. Yogurt.
2. Rennet.
3. Kheer.
4. Homogenized milk.
5. Dahi.
6. Rabri.
7. Pasteurization.
8. Ripened cheese.
9. Name two ice cream flavours.
10. Cheddar cheese.

**(10 × 1 = 10 marks)****Part B (Brief Answer Questions)***Answer any eight questions.**2 marks each.*

11. Write about Khoa.
12. What is vitaminized milk ?
13. Give an account on classification of butter.
14. Write a note on paneer.
15. Differentiate kulfi and kulfa.

**Turn over**

16. Write a note on gulab jamun.
17. What is toned milk ?
18. Write about shrikand.
19. List out factors that affect the composition of milk.
20. Write about nutritional value of ice creams.
21. Explain how milk can be graded.
22. Write about condensed milk processing.

(8 × 2 = 16 marks)

### Part C (Short Essay Type Questions)

*Answer any six questions.*

*4 marks each.*

23. Explain preparation of cottage cheese.
24. Write about fermented milk products.
25. Explain importance of microbes in dairy technology.
26. Write about recombined milk and reconstituted milk.
27. Write about collection and transportation of milk.
28. Explain production and storage of butter .
29. Explain prevention of defects in cheese.
30. Write about method of manufacture and storage of ice cream.
31. Explain preparation of milk powder.

(6 × 4 = 24 marks)

### Part D (Long Answer Questions)

*Answer any two questions.*

*15 marks each.*

32. Write about fat rich indigenous dairy products.
33. Write about classification, composition and nutritional value of cheese.
34. Give an account on milk processing.
35. Explain sources and composition of milk.

(2 × 15 = 30 marks)