

G 5521

37

(Pages : 2)

Reg. No.....

Name.....

B.VOC. DEGREE EXAMINATION, JULY 2019

Fourth Semester

Core Course—DAIRY TECHNOLOGY

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A (Short Answer Questions)

Answer all questions.

Each question carries 1 mark.

Write short notes on :

- | | |
|------------------------|----------------------|
| 1. Vacuum packing. | 2. Homogenized milk. |
| 3. Chakka. | 4. GulabJamun. |
| 5. Reconstituted milk. | 6. Curd. |
| 7. Kula. | 8. Whey cheese. |
| 9. Makkan. | 10. Milk powder. |

(10 × 1 = 10 marks)

Part B (Brief Answer Questions)

Answer any eight questions.

Each question carries 2 marks.

11. Write about packaging of butter.
12. Give an account of malai.
13. Write a note on defects in ice creams.
14. Write about kulfi.
15. Write an account on nutritional value of ice cream.
16. Explain production of dahi.
17. Write a short note on fat rich milk products.
18. Write about a coagulated milk product.
19. Write about transportation of milk.
20. What are the factors that affect the composition of milk.

Turn over

21. Write about Rasagulla production.
22. Write a short note on defects in ice creams.

(8 × 2 = 16 marks)

Part C (Short Essay Type Questions)

Answer any six questions.

Each question carries 4 marks.

23. Write about fermented milk products.
24. Write a note on defects in cheese preparation and methods to avoid it.
25. Explain manufacture, storage and uses of butter.
26. Differentiate condensed and evaporated milk.
27. What is cream ? Explain the preparation.
28. Write about toned milk and concentrated milk.
29. Explain grading of milk.
30. Write a note on concentrated milk products of India.
31. Write about different types of cheese.

(6 × 4 = 24 marks)

Part D (Long Answer Questions)

Answer any two questions.

Each question carries 15 marks.

32. Explain sources, composition and microbiology of milk.
33. Explain manufacture of cheddar cheese and cottage cheese.
34. Write about processing of milk.
35. Describe methods for manufacture of fermented milk products.

(2 × 15 = 30 marks)