



21100408

QP CODE: 21100408

Reg No :

Name :

B.Voc Degree Examination, FEBRUARY 2021

Second Semester

B.Voc Food Technology and Analysis

BOVS202 - DAIRY TECHNOLOGY

2018 Admission Onwards

403D2CCA

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Write down the average chemical composition of cow milk in percentages.
2. Write the role of fat in the nutritive value of milk.
3. Describe Fat test in milk.
4. Define recombined milk.
5. Differentiate between centrifugal method and gravitational method of cream separation.
6. Describe ripening of cream.
7. Differentiate between hardening and freezing of icecream.
8. Comment on rennet.
9. Describe the uses of khoa.
10. Define Kulfi.
11. Write the flow diagram for the production of Dahi.
12. Differentiate CIP and COP

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Discuss on density and specific gravity of milk.
14. Discuss on the traditional methods in India for the collection of milk.
15. Explain the scientific basis of cheese making.
16. Describe the manufacturing of youghurt.
17. Detail on product recovery system in spray drying.
18. Describe the manufacturing process for Makkhan.
19. Explain the manufacturing process of Ghee.
20. Explain the CIP system and COP system in Dairy industry.
21. Describe the Chemicals used to ensure the efficient cleaning and sanitatin in a dairy industry.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain Various factors which affect the composition of milk.
23. Describe and define different types of milk with the details of manufacturing.
24. Detail on the method of manufacture of cottage cheese.
25. Write on fermented milk products.

(2×15=30)

