

1127

B. Voc. (Food Processing and Preservation)

First Semester

FPP-104: Dairy Science and Technology

Time allowed: 3 Hours

Max. Marks: 40

**NOTE:** Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) Enlist different types of milk available in the market.
- b) What are transgenic animals?
- c) What are the nutritional requirements of pregnant dairy animal.
- d) What are the factors which affect the microbiological quality of milk powder.
- e) Give an account of storage conditions of whey concentrate.
- f) What are the pasteurization requirements of cream. (6x2)

**UNIT – I**

- II. Write a note on diseases transmitted through dairy products. How they can be controlled. (7)
- III. What are the sources of waste water in dairy plants? Discuss various treatment options available to treat dairy waste water. (7)

**UNIT – II**

- IV. Discuss feeding and care of new borne calves. (7)
- V. Enlist various common diseases of dairy animals. How can they be prevented and controlled. (7)

**UNIT – III**

- VI. What are the starters for cheese production? Discuss basic steps in cheese making (7)
- VII. Explain defects during manufacturing and storage of yogurt. (7)

**UNIT – IV**

- VIII. Describe important government initiatives to develop dairy in India. (7)
- IX. Discuss role of Amul and NDRI in dairy development, (7)

x-x-x