

1127

B. Voc. (Food Processing and Preservation)

Third Semester

Paper – 305: Milk and Dairy Food Product Development
(OLD)

Time allowed: 3 Hours

Max. Marks: 60

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

x-x-x

I. Write note on the following:-

- a) What is Neutralization of cream
- b) Define Cheddaring
- c) What is the difference between toned milk and double toned milk
- d) Enlist autonomous bodies and councils engaged in dairy development in India.
- e) Technique for the separation of bacteria and spores present in milk.
- f) Reconstituted milk. (6x2)

UNIT – I

II. a) What is standardization of milk? How is it done

b) Explain physico-chemical properties of milk. (6,6)

III. Write note on:-

- a) Present position of dairy industry in India, add a note on Anand pattern co-operatives.
- b) Sterilization of milk (6,6)

UNIT – II

IV. a) What is the importance of microbiology in Dairy technology?

b) Aseptic packaging of milk. (12)

V. a) Describe the auto oxidation of milk fats and its effect on quality of milk.

b) Explain the hydrolytic rancidity in milk and milk products. (6,6)

VI. Write note on:

- a) Explain butter production.
- b) Explain the technology of cream preparation. (6,6)

P.T.O.

(2)

- VII. a) Explain the manufacturing process of the Cheese with a detailed flowchart.
b) Technology of Kumiss and Kefir making. (6,6)

UNIT – IV

- VIII. a) By products of dairy Industry and their utilization.
b) Grading of milk and its criterion. (6,6)
- IX. a) Explain the methodology of cleaning and sanitization of dairy equipment and why it is so important.
b) Write detailed notes on adulteration of milk. (6,6)

x-x-x