

2124

B. Voc. (Food Processing and Preservation)

First Semester

FPP-105: 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. Write short notes on:-

- a) SPM
- b) Fungal diseases
- c) Role of NDRI in dairy development
- d) Yogurt

(4x2)

UNIT - I

II. Explain in brief:

- a) Dye detection test
- b) Milk Borne Diseases

(4+4)

III. Explain 'grading of milk'. Discuss the causes and prevention of spoilage of milk. (8)

UNIT - II

IV. Discuss the care and management of different dairy animals.

(4+4)

V. a) Discuss the common bacterial diseases.

b) Give an account of transgenic dairy animals.

(4+4)

UNIT - III

VI. Describe the process and defects during manufacturing and storage of:

- a) Whey Concentrate
- b) Cream

(4+4)

VII. Write the manufacturing and storage of :

- a) Paneer
- b) Whey concentrate

(4+4)

UNIT - IV

VIII. Write short notes on role of:

- a) Amul
- b) IVRI

(4+4)

IX. Explain the present and future status of dairy development in India and its role in Indian economy.

(4+4)

X-X-X