

2071
B. Voc. (Agri-Business and Agrarian Entrepreneurship)
Second Semester
Paper ASC-204: Quality Control of Milk and Processing

Time allowed: 3 Hours

Max. Marks: 40

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

x-x-x

I. Write short notes on the following:-

- a) Sterlization
- b) Milk chilling
- c) Adulterants in milk
- d) Two fat rich milk products (4x2)

UNIT - I

- II. Discuss in detail the hand, machine and CIP system for cleaning and sterilization of milk. (8)
- III. Describe the process of:-
 - a) Milk collection
 - b) Transportation
 - c) Preservation (8)

UNIT - II

- IV. What are the column adulterants used in milk and their effective on human health? (8)
- V. Describe in detail:-
 - a) PFA desiganated milk
 - b) Factors affecting composition of milk, colour etc. (4,4)

UNIT - III

- VI. Describe in detail the milk borne diseases (pathogens) with diagrams. (8)

P.T.O.

(2)

VII. Write in detail about the following tests:-

a) MBRT and RRT test

b) DMC (Direct microscopic count) test (4,4)

UNIT - IV

VIII. Write about dairy products of milk, their packaging and storage. (8)

IX. Write a note on the following:-

a) Fermented milk products

b) Fat rich milk products (4,4)

x-x-x