

Q.30 What are the objectives of neutralisation of Cream in butter making.

Q.31 What is natural and developed acidity of milk?

Q.32 Difference between clarifier and cream separator?

### SECTION-D

**Note:** Long answer type questions. Attempt any three questions out of four questions. (3x10=30)

Q.33 Define milk and Give its composition in detail.

Q.34 What is ghee? Explain different method of ghee making in detail.

Q.35 Explain the method of manufacturing of Ice - cream?

Q.36 Describe the process of cleaning and sanitization of dairy plant and equipments?

(**Note:** Course outcome/CO is for office use only)

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### 4th Sem. / Food Technology

### Subject : Technology of Milk and Milk Products

Time : 3 Hrs.

M.M. : 100

### SECTION-A

**Note:** Objectives questions. All questions are compulsory. (10x1=10)

Q.1 Name any two indigenous milk products.

Q.2 Milk is an \_\_\_\_\_ type emulsion.

Q.3 The amount of energy obtained from fat. protein and sugar is \_\_\_\_\_ and \_\_\_\_\_ respectively?

Q.4 The major fraction of milk protein is called \_\_\_\_\_.

Q.5 COB stands for \_\_\_\_\_.

Q.6 UHT stands for \_\_\_\_\_.

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- Q.7 Freezing point of milk is \_\_\_\_\_(higher/lower) then water.
- Q.8 Greenish colour of Whey is due to\_\_\_\_\_.
- Q.9 AGMARK stands for\_\_\_\_\_.
- Q.10 What is the colour produced by iodine in presence of starch?

### SECTION-B

**Note:**Very Short answer type questions. Attempt any ten questions out of twelve questions. 10x2=20

- Q.11 Define Pasteurization?
- Q.12 Define water soluble Vitamins?
- Q.13 Define Butter?
- Q.14 Define Milk powder?
- Q.15 Define Standardization?
- Q.16 Define clarification?
- Q.17 Define LTLT?

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- Q.18 Define overrun?
- Q.19 Define Soft Curd milk?
- Q.20 Define Non - protein substances in milk?
- Q.21 Define Homogenization?
- Q.22 Define Detergent?

### SECTION-C

**Note:**Short answer type questions. Attempt any eight questions out of ten questions. (8x5=40)

- Q.23 Enlist different types of milk and Explain any two in details with the help of flow chart?
- Q.24 Define Condensed milk?
- Q.25 Explain Spray drying method for dried milk?
- Q.26 What is the importance of pasteurization?
- Q.27 Explain about alcohol test and MBR test of milk?
- Q.28 Why milk is called wholesome food? Explain.
- Q.29 Write a note on milk protein?

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