

MAHATMA GANDHI UNIVERSITY

CBCSS B.A/B Sc / B.Com PROGRAMMES 2011

Fifth Semester Open Course CH5D01.1: Dairy Science

Model Question Paper

Time: Three hours

Total weightage: 25

Section A

(Answer all questions. Each bunch of four questions carries a weightage of 1)

I

1. The true constituent of milk is
(a) Casein (b) Lactose (c) Fat (d) All the above
2. The bacteria that can grow at refrigeration temperature is known as
(a) psychrotropic (b) mesophilic (c) thermophilic (d) none of these
3. Flavored milk and flavored drink differ in their
(a) Fat content (b) milk content (c) Flavors used (d) Sugar content
4. What is the reason for low PH value of milk
(a) Bacterial infection (b) Viral infection (c) udder infection (d) All the above

II

5. The predominant form of bacteria in milk is
(a) Spherical (b) cylindrical (c) spiral (d) both spherical and cylindrical
6. Reconstituted milk is made by
(a) mixing butter with milk (b) mixing whole milk powder in water
(c) mixing skim milk powder in water (d) mixing skim milk powder with fresh milk
7. There is no formation of cream layer in
(a) Reconstituted milk (b) toned milk (c) Double toned milk (d) Homogenized milk
8. The purpose of standardizing milk is
(a) to make it more digestible (b) to make butter
(c) to ensure milk of uniform composition (d) to make milk cheaper

III

9. In HTST pasteurization, milk is heated to⁰C
10. Chhanna is also called.....
11. The average specific gravity of cow milk is.....
12. Fresh drawn milk is to litmus

IV

13. What is the full form of PFA ?
14. Give an example for a stabilizer of ice cream
15. Give an example for an artificial sweetener
16. Give an example of a fermented milk product

[4 x 1 = 4]

Section B

(Answer any **five** questions. Each question carries a weightage of 1)

17. What are common adulterants used in ghee

18. What is the reason for high specific gravity of buffalo milk
19. What is sandiness of ice cream or condensed milk
20. Which is the micro organism found in fermented milk?
21. What do you mean by homogenized milk?
22. How does evaporated milk differ from condensed milk
23. What is the difference between whole milk powder and skim milk powder
24. What are dairy detergents

[5 x 1 = 5]

Section C

(Answer any **four** questions. Each question carries a weightage of 2)

25. What are the important factors affecting growth of micro organisms in milk
26. How is Butter prepared in dairy industry?
27. Discuss Agmark standards for ghee
28. What is ice cream? Explain the composition of ice cream
29. What are the functions of active starter
30. How many kilogram each of 28% cream and 3% milk will be required to make 500 kg of a mixture testing 4% fat?

[4 x 2 = 8]

Section D

(Answer any **two** questions. Each question carries a weight of 4)

31. Discuss any four methods of pasteurisation
32. Describe the different milk drying systems.
33. Write notes on
(a) Acidophilus milk (b) Khoa (c) Yoghurt (d) Rasogalla

[2 x 4 = 8]