



QP CODE: 25019964

Reg No :

Name :

**B.Sc DEGREE (CBCS)) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY
CHANCE EXAMINATIONS, FEBRUARY 2025**

Fourth Semester

B.Sc Zoology and Industrial Microbiology Model III Double Main

Core Course - ZI4CRT11 - DIARY MICROBIOLOGY

2017 Admission Onwards

C997AD2F

Time: 3 Hours

Max. Marks : 60

Part A

*Answer any **ten** questions.*

*Each question carries **1** mark.*

1. Minerals.
2. Psychotropic.
3. Standardization.
4. Sterilization of milk.
5. Wet scrubbers.
6. Brown milk.
7. Flavor defects.
8. Bulgarian butter milk.
9. Condensed milk.
10. Low lactose milk.
11. Hygiene in manufacturing milk products.
12. Probiotic.

(10×1=10)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*



13. Describe the Starter culture technology.
14. What are the dairy processing unit operations ?
15. Write a short note on homogenization.
16. Describe the bacteriological analysis of milk.
17. Describe pasteurization and milk pasteurization programs. What are the different types of thermal processing methods?
18. What is Frozen Desserts? Write notes on the spoilage of butter.
19. Describe the antimicrobial proteins in milk.
20. Write a note on Kefir production, probiotics and Milk types.
21. Detailed note on method for assessment of dairy equipment hygiene.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **10** marks.*

22. Explain the Factors causing inhibition of starter cultures.
23. Write notes on bacterial standard of raw and pasteurized milk. Explain the bacteriological standards.
24. Explain the fermented products- Lassi and ice cream.
25. Explain the utilization and disposal of dairy by product-whey.

(2×10=20)

