



24027308

QP CODE: 24027308

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Food Technology & Quality Assurance

Core Course - FQ3CRT01 - DAIRY TECHNOLOGY

2017 Admission Onwards

0A255928

Time: 3 Hours

Max. Marks : 80

core

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What is the working principle of lactometer?
2. Explain MBRT test.
3. What is standardisation of milk?
4. What is Pasteurization of milk?
5. Distinguish between mother and starter cultures.
6. Define Double toned milk.
7. What are the causes of overrun in butter?
8. What are the causes and preventive methods for cheesy and fruity flavour in cream?
9. What is the significance of cooling and ageing of the mix in the manufacture of icecream?
10. What are the causes and prevention of sandiness in ice-cream?
11. What are rising film evaporators?
12. Define Shrikhand.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Write a note on processing of milk.
14. What are the different sources of contamination and give an account of the various factors influencing the growth of microorganisms?
15. Write a note on the manufacture of reconstituted and recombined milk quoting their differences.
16. What is the purpose of manufacturing flavored milk ? Briefly explain the manufacturing steps involved in the production of fruit flavored drink.
17. Explain the defects in butter, their causes and prevention.
18. What are the major defects in cheese?
19. Describe the working of single effect evaporator.
20. Describe the manufacture of cottage cheese.
21. Write a note on Dahi.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Give an account of any five special milks available in the market with their definitions, purpose of production and manufacturing methods.
23. Describe the defects, causes and prevention of table cream and manufacturing cream.
24. Describe the causes and prevention of the various defects in cheese.
25. Explain in detail about the various indigenous dairy products.

(2×15=30)

