



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
End Semester Examination: April / May 2024
Faculty: Science and Technology

Program: B.Voc (FPT)
Program (Specific): Food Processing Technology
Class: F.Y. B.Voc (Food Processing Technology)
Name of the Course: Dairy Technology
Course Code: BVO 12204
Instructions to the candidate:

SET- A
Semester: II
Course Type:
Max. Marks: 30

Time: 2 Hr

- 1) *All questions are compulsory.*
- 2) *Figures to the right indicate full marks.*
- 3) *Draw a well labelled diagram wherever necessary.*

Q1. Multiple choice question: (01 X 05 = 5M)

1. Acidity of cow milk is _____.
a. 0.13 b. 1.13 c. 0.03 d. 0.013
2. _____ sugar is present in milk.
a. Glucose b. Maltose c. Lactose d. None of these
3. _____% of fat present in buffalo milk.
a. 6.6 b. 0.6 c. 4.3 d. 3.4
4. _____ is affected on composition of milk.
a. Feed b. Health of animal c. Breed d. All are correct
5. FDV stands for _____.
a. Flow Diversion Valve b. Float Diversion Valve
c. Flow Directed Valve d. Flow Diversion Vats

Q2 Answer the following questions (Any Five) (02 X 05 = 10 M)

1. Define milk.
2. Explain in short the Specific gravity and specific heat of milk.
3. Write in details objectives of pasteurization.
4. Explain nutritional composition of cow milk.
5. Describe in detail physical properties of milk.
6. What is COB test and alcohol test?
7. Enlist the equipments and devices used in milk reception dock and explain any two.

Q 3. Write Short Note on the following (Any Two)

(02 X 05 = 10 M)

1. Stages involved in reception of milk
2. Methods of pasteurization.
3. Filtration and clarification of milk.
4. Homogenization of milk.

Q 4. Answer the following questions

(01 X 05 = 05 M)

1. You are working as a production manager in amul dairy, they wants to production of milk powder so which types of milk powder you will prepared, Explain in details with flow diagram.

OR

1. Explain in detail Cream separator.