



Total No. of Questions: 4/18

Total No. of Pages: 01

**SECOND YEAR B.Voc (Food Processing Technology)**  
**BVO23205: Industrial Dairy Technology**  
**(Semester III)**

**Program: B.Voc (Food Processing Technology)**  
**Program Specific: B.Voc (Food Processing Technology)**  
**Course Type: Minor**  
**Paper:**

**Credits: 2**  
**Time: 2 Hours**  
**Max. Marks: 30**  
**SET: A**

**Instructions to the candidate:**

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

**SECTION: A**

**Q1) Answer the following** [5 X 1= 5]

1. Define milk.
2. Write the full form of NDDB.
3. What is filtration?
4. Define Pasteurization.
5. What is FCBT?

**SECTION: B**

**Q2) Answer the following (Attempt any 5/7)** [5 X 2 =10]

1. What are the different methods of LTLT?
2. Write down the advantages of HTST.
3. What is CIP and COP?
4. Write down the difference between cold and warm clarification.
5. Define Refrigeration and give the example of refrigerant.
6. Explain the term Agitation.
7. Comment on NDRI.

**SECTION: C**

**Q3) Answer the following/Write short notes on following (Attempt any 2/4)** [2 X 5 = 10]

1. Explain in detail plate heat exchanger with diagram.
2. Explain in detail homogenization of milk.
3. Elaborate on Operation flood.
4. Write a short note on can washer.

**SECTION: D**

**Q4) Answer the following (Attempt any 1/2)** [5 X 1 = 5]

1. Explain in details cream separator.
2. Describe Dairy plant layout.

\*\*\*\*\*