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SECOND YEAR (S.Y B.Voc Food Processing Technology)
BVO24205: Milk and Milk Product Technology
(Semester IV)

Program: B.Voc (FPT)
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.

Q1) Answer the following

[5 X 1= 5]

- a) Define pasteurized milk.
- b) Write a composition of milk?
- c) What is neutralization?
- d) Write down the advantages of sterilization.
- e) Enlist fermented milk products.

Q2) Answer the following (Attempt any 5/7)

[5 X 2 =10]

- a) Define toned and double toned milk.
- b) Write down the classification of butter.
- c) What is homogenization?
- d) Explain the objectives of dried milk production.
- e) Write down the uses of SMP and WMP.
- f) Enlist factors affecting on composition of milk.
- g) What is ice cream? Enlist ingredients use for ice cream.

Q3) Answer the following/Write short notes on following (Attempt any 2/4)

[2 X 5 = 10]

- a) Write short note on special milk.
- b) Explain in details processing of skim milk powder by spray dryer.
- c) Describe the processing of cheddar cheese.
- d) Explain in details defects, causes and prevention in butter.

Q4) Answer the following (Attempt any 1/2)

[5 X 1 = 5]

- a) Explain manufacturing process of Shrikhand powder and khoa powder in flowchart manner.
- b) Enlist dairy by products and explain any one of them.
