

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2016-17& thereafter)

SUBJECT CODE: 16VF/VM/DP36

B.Voc. DEGREE EXAMINATION, NOVEMBER 2021
FOOD PROCESSING AND QUALITY CONTROL.

COURSE : MAJOR CORE
PAPER : DAIRY PROCESSING
TIME : 3 HOURS

MAX. MARKS: 100
(20 Marks)

SECTION – A

I. Choose the correct answer: (10 x 1=10)

1. The pH range of fresh milk is between _____.
(a) 5.5 - 6.1 (b) 6.4 - 6.6 (c) 3.5 - 4.5 (d) 8.2-8.5
2. The centrifugal process used for removing bacteria from milk is known as _____.
(a) Cream separation (b) homogenization (c) Bactofugation (d) Condensation
3. Lactobacilli species are used as starter culture for production of _____.
(a) Milk powder (b) Dried Milk (c) Fermented Milk products (d) Frozen Desserts
4. The term _____ refers to use of systematic procedures to achieve high sanitation standards in a dairy plant
(a) SOP (b) POA (c) CIP (d) HTST
5. The Cryovac shrink packaging system has been widely to package _____.
(a) Pasteurised milk (b) Milk powder (c) Paneer (d) Ice Cream.

II. Fill in the blanks

6. The main difference in cow and buffalo milk is due to its _____ content.
7. Q fever is caused by _____.
8. The Alkaline phosphatase test indicates efficiency of _____ process.
9. Sherbet is an example of _____.
10. Dairies manufacturing only one type of milk or product are called as _____.

III. Explain the following

(5x2=10)

11. Milk proteins
12. Toned milk
13. Blue Cheese
14. Composite Dairy plant
15. Dairy Effluents.

SECTION – B

Answer any TWO questions.

(15x2=30)

16. Define Milk and write in detail about its physico chemical properties and nutritional composition.
17. How can the shelf life of freshly drawn milk be increased? Write in detail about the processes involved.
18. Write in detail about packaging of milk and milk products.
19. What factors are needed to be considered for planning and designing a dairy layout?

SECTION – C

Answer any TWO questions

(25x2=50)

20. Enumerate about Milk Borne Diseases, measures to prevent transmission and transfer. Describe about MBRT test being useful in the quality of milk.
21. Write about any three Indigenous milk products? Describe the process for Khoa making in detail. What changes does milk undergo during processing of Khoa
22. Milk Fat is an important quality indicator- justify. Write in detail about classification of milk cream and the processing steps involved in Butter manufacture.
23. Write about Adulteration of milk and their detection methods. Justify in detail how estimation of Specific Gravity will be helpful in determining adulteration of milk.
