

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2016 – 2017 & thereafter)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2022
FOOD PROCESSING AND QUALITY CONTROL
THIRD SEMESTER

COURSE : MAJOR CORE
PAPER : DAIRY PROCESSING
SUBJECT CODE : 16VF/VM/DP36
TIME : 2 HOURS

MAX.MARKS: 50

SECTION- A

ANSWER ALL QUESTIONS:

(20 X 1 = 20)

I Choose the correct answer

1. The lactometer is used to estimate -----of milk.
a) Purity b) Gravity c) Humidity d) Photoreactivity
2. Yellow colour of milk fat is due to the presence of -----.
a) Carotene b) Xanthophyll c) Anthocyanin d) Chlorophyll
3. Which of the following is used for coagulation of milk in cheese production?
a) Vinegar b) Lemon juice c) Rennet d) Paneer
4. The test to indicate effective pasteurization is -----.
a) Alkaline phosphatase b) Molisch c) Benedict d) Biuret
5. The technique that is used to separate cream and milk is -----
a) Salting out b) Centrifugation c) Distillation d) Sedimentation

II Fill in the blanks:

6. Enzyme responsible for lipolysis is -----.
7. The heat treatment to destroy microorganisms in milk is called -----.
8. The process of adding air to improve the volume of ice cream is called -----.
9. The sugar present in milk is -----.
10. The emulsifying agent used in the process of cheese blend is-----.

III State whether True or False:

11. Casein and whey protein are the major proteins of milk.
12. Cheddar is an example of soft cheese.
13. Homogenized milk cannot form whipped cream.
14. The biological value of milk is 94.5.
15. Diactely contributes to the flavor in butter.

IV Answer in a sentence:

16. Syneresis
17. Expand SNF in milk
18. Expand HTST
19. Frozen desserts
20. Clarification

SECTION - B**ANSWER ANY SIX QUESTIONS:****(6×3=18)**

21. Briefly explain homogenization and its significance.
22. Write a note on the ingredients used in Ice-cream production.
23. Distinguish between single product and composite product dairy plant.
24. What are the factors affecting the composition of milk?
25. Write a brief note on processed cheese and cheese spreads.
26. How is the quality of milk assessed?
27. What is the principle involved in cream separation?
28. How is chilling used as a mode of preservation for dairy products?
29. Briefly explain the waste disposal procedure followed in a dairy industry.
30. Write short notes on Casein and Whey.

SECTION - C**ANSWER ANY TWO QUESTIONS:****(2×6=12)**

31. What are fermented dairy products? How is yoghurt and cheese produced?
32. Bring out the significance of ETP (Effluent Treatment Plant) in a milk processing unit.
33. Explain the process of manufacture for the mentioned products.
 - a) Ice-cream
 - b) Milk Powder.
34. Describe the sanitary practices to be followed in a dairy industry.
