

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2023-2024)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2024
FOOD PROCESSING AND QUALITY CONTROL
THIRD SEMESTER

COURSE : MAJOR CORE
PAPER : DAIRY PROCESSING
SUBJECT CODE : 23VF/VM/DP36
TIME : 5 HOURS

MAX. MARKS: 100

(Theory: 50 Marks + Practical: 50 Marks)

SECTION A				
Q. No.	Answer ALL questions:	(2 x 5 = 10)	CO	KL
1.	List the sensory evaluation of milk.		1	1
2.	Define evaporated milk.		1	1
3.	Differentiate sterilization and pasteurization.		1	1
4.	Enumerate the basic tests to ascertain the adulteration of milk.		1	1
5.	State the ingredients used in ice-cream production.		1	1
SECTION B				
Q. No.	Answer ALL questions:	(4 x 3 = 12)	CO	KL
6.	Trace the nutritive value of milk.		2	2
	(or)			
7.	Illustrate the waste disposal procedure followed in a dairy industry.		2	2
8.	Differentiate skim milk and condensed milk.		2	2
	(or)			
9.	How will you calculate the Fat and SNF percentage?		2	2
10.	Discuss the principle of Centrifugal separator.		3	3
	(or)			
11.	What are the common milk borne diseases?		3	3
12.	Write the significance of homogenization.		3	3
	(or)			
13.	Trace any byproducts generated from Dairies.		3	3
SECTION C				
Q. No.	Answer any ALL questions:	(2 x 4= 8)	CO	KL
14.	Assess the bacteriological quality of milk.		3	3
	(or)			
15.	Describe the process involved in Kulfi making.		3	3
16.	Summarize the physico chemical properties of milk. Enumerate the prerequisites.		4	4
	(or)			
17.	Outline the procedure to estimate the specific gravity of milk.		4	4
SECTION D				
Q. No.	Answer ALL questions:	(2 x 10 = 20)	CO	KL
18.	Chilling is a mode of preservation of dairy products – Justify.		5	5
	(or)			
19.	Elaborate on the sanitary practices followed in a dairy industry.		5	5
20.	Evaluate the significance of ETP (Effluent Treatment Plant) in a milk processing unit.		5	6
	(or)			
21.	Enumerate the pre-requisite of constructing a dairy plant.		5	6
