

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

SUBJECT CODE: 16VF/VM/BD26

B.Voc. DEGREE EXAMINATION, APRIL 2018
FOOD PROCESSING AND QUALITY CONTROL
SECOND SEMESTER

COURSE : MAJOR CORE

PAPER : BAKERY AND DAIRY TECHNOLOGY (THEORY)

TIME : 5 HOURS

MAX.MARKS: 100

(Theory: 50marks +Practical: 50 marks)

SECTION – A

ANSWER ALL QUESTIONS

(20 X 1 = 20)

I. Choose the correct answer:

1. The presence of Clostridium perfringens is detected by the _____ test.
a) Phosphatase b) Methylene Blue c) Stormy Clot d) Resazurin
2. The process of cutting, turning and piling of matted curd into rubbery slabs is called
a) pressing b) clotting c) matting d) cheddaring
3. During the making of yoghurt, lactose is broken down by lactase enzyme into
a) glucose&galactose b) glucose & sucrose
c) fructose &galactose d) sucrose& maltose
4. A small square of rich chocolate cake, typically containing nuts is called
a) biscuit b) doughnut c) brownie d) cookie
5. Superfine granulated white sugar is called _____ sugar.
a) sanding b) castor c) cane d) pearl

II. Fill in the blanks:

6. The specific gravity of milk is determined using a_____.
7. Milk protein is called _____.
8. Sodium bicarbonate is also known as _____.
9. Cheddar cheese is made from the milk of _____.
10. Chlorine and Iodine are used as _____ solutions in the food industry.

III. State whether True or False:

11. MBRT test is a quick method to assess the microbiological quality of milk.
12. Butter contains water- soluble vitamins.

13. Gluten refers to the proteins in cereal grains.
14. Yeast is a chemical leavening agent.
15. Shellac is a natural glazing agent.

IV. Answer in a line or two:

16. Ripening of cheese
17. Ropiness
18. Lactometer
19. Whole-wheat flour
20. Pectin

SECTION – B

Answer any SIX questions:

(6x3=18)

21. What is caramel chocolate?
22. Give the composition of ghee.
23. What is gelatin?
24. Why are probiotics more nutritious?
25. Expand: DO, BOD and COD
26. What is the significance of pasteurization?
27. Compare Set style yoghurt with Swiss style yoghurt
28. Explain GMP
29. What is the difference between cottage cheese and cheddar cheese?
30. List the different types of leavening agents.

SECTION – C

Answer any TWO questions:

(2x6=12)

31. Discuss the types, ingredients and preparation of biscuits.
32. Explain the procedure for bread making.
33. Highlight the properties of milk.
34. Describe the preparation of chocolate cake.
