

2055

B. Voc. (Food Processing and Preservation) FYUP  
Second Semester  
BFP-203: Dairy Science and Technology

Time allowed: 3 Hours

Max. Marks: 40

**NOTE:** Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer any four of the following:-

- a) List the major constituents of milk.
- b) What is the importance of proper storage and packaging of milk?
- c) What is meant by judging and grading of milk?
- d) What is homogenized milk, and why is it processed?
- e) What is the difference between toned milk and double-toned milk?
- f) Identify the main ingredients typically used in ice cream production. (4x2)

**UNIT - I**

- II. Explain in detail the physicochemical properties of milk and how they influence its quality. (8)
- III. Describe the various factors affecting the quality of milk from production to consumption. (8)

**UNIT - II**

- IV. Describe the various methods of pasteurization of milk, including their principles and effectiveness. (8)
- V. Explain the common flavor defects in milk, their causes, detection methods, and preventive measures. (8)

**UNIT - III**

- VI. Describe the production, composition, and uses of flavored milk, reconstituted milk, and recombined milk. (8)
- VII. Explain the different types of fermented milk, including acidophilus milk, Bulgarian buttermilk, kefir, and kumiss, highlighting their health benefits and production process. (8)

P.T.O.

(2)

**UNIT - IV**

- VIII. Describe the detailed manufacturing process of butter, including cream separation, pasteurization, churning, and packaging. (8)
- IX. Explain the composition and step-by-step manufacturing process of cheese, including milk selection, coagulation, curd processing, molding, pressing, and aging. (8)

x-x-x