

Exam.Code:8020
Sub. Code: 40156

2055

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

Time allowed: 3 Hours

Max. Marks: 40

x-x-x

1. Give the answer of following questions in very brief:-
- Write the name of two natural methods for milk preservation.
 - What are two factors affect milk quality?
 - Pasteurised milk.
 - What is the toned milk?
 - What is acidophilus milk?
 - What are compositions of butter
 - What is kumiss?
 - Grading of milk

(8x1)

UNIT - I

2. (a) What is the milk? Describe the nutritive values of milk in brief?
(b) Describe the various methods to test the quality of milk.
3. (a) Describe in brief physico-chemical properties of milk.
(b) Write the role of various factor that influence the milk quality.

(4,4)

(4,4)

UNIT - II

4. (a) Briefly describe about storage of standardized pasteurized milk?
(b) How does homogenization affect the fat globules in milk?
5. (a) What is the flavour defect in milk?
(b) What is the fermentation process of milk?

(4,4)

(4,4)

UNIT - III

6. (a) What are the different packing methods of flavoured milk?
(b) Describe the method of judging of milk.

(4,4)

P.T.O.



(2)

7. (a) What is fermented milk? Write the various beneficial of fermented milk.
(b) What is the primary cause of a rancid flavour defect in milk? (4,4)

UNIT - IV

8. (a) What are the main components of ice cream, and how do they contribute to its texture and flavour?
(b) What is cheese? Write about manufacturing process of cheese? (4,4)
9. (a) How does the fermentation process in kumiss affect its composition and nutritional value?
(b) What is kumiss? Write about packing of kumiss. (4,4)

x-x-x