

**B.Sc. FOOD SCIENCE & TECHNOLOGY  
THIRD SEMESTER  
DAIRY TECHNOLOGY  
BFST-303**

**SET  
B**

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

**(Objective)**

Marks: 20

*Choose the correct answer from the following:*

*1×20=20*

1. Condensed milk on the grocery shelf may have .....added.
  - a. Salt
  - b. Minerals
  - c. Sugar
  - d. Cream
2. Which of the following material is used for heat transfer in the dairy industry?
  - a. Copper
  - b. Stainless steel
  - c. Platinum
  - d. Iron
3. Which of the following has the largest particle size in milk?
  - a. Casein micelles
  - b. Lactose
  - c. Minerals
  - d. Fat globule
4. Milk that has all the water removed is called what?
  - a. Powdered milk
  - b. Whey
  - c. Flavor milk
  - d. Condensed milk
5. What are the two types of dairy foods?
  - a. Soda and cola
  - b. Juice and cream
  - c. Cheese and yogurt
  - d. Juice and cheese
6. Which of the following is not a variety of cheese?
  - a. Blue
  - b. Cheddar
  - c. Buttery
  - d. Cottage
7. The..... test is used to detect if milk has been pasteurized properly.
  - a. Lipase
  - b. Coliform
  - c. Standard Plate Count
  - d. Phosphatase
8. The pasteurized Milk Ordinance regulates what?
  - a. Grade A milk
  - b. Manufacturing grade milk
  - c. Grade B milk
  - d. Grade C milk
9. Water added to milk is detected by checking the:
  - a. Acid degree value
  - b. Titratable acidity
  - c. Sediment content
  - d. Freezing point
10. Rennet is:
  - a. The hard cheese
  - b. The complex set of enzymes
  - c. The soft cheese
  - d. The semi-hard cheese

11. Who is known as the father of the white revolution in India?
  - a. Herbert Boyer
  - b. Verghese Kurien
  - c. M.S. Swaminathan
  - d. Charles Darwin
12. The boiling point of milk is ( $^{\circ}\text{C}$ ):
  - a. 100
  - b. 101-102
  - c. 101.3
  - d. 100.17
13. Milking is done by which of the following methods?
  - a. Machine Milking
  - b. Hand Milking
  - c. Shaking
  - d. Hand Milking and machine milking
14. Most of what ingredient is removed from skim milk?
  - a. Protein
  - b. Fat
  - c. Mineral
  - d. Carbohydrate
15. What form of milk is made by the churning of whipping cream?
  - a. Cream
  - b. Ghee
  - c. Curd
  - d. Butter
16. The cream in this group contains fat in the range of 60-85%:
  - a. Table cream
  - b. Light cream
  - c. Whipping cream
  - d. Plastic cream
17. To prevent milk fat from separating itself from the fluid portion of the milk is?
  - a. Homogenized
  - b. Pasteurized
  - c. Sterilized
  - d. Thermalized
18. Milk provides.....and .....in approximately the same ratio as found in bone.
  - a. Calcium and Magnesium
  - b. Calcium and Phosphorus
  - c. Calcium and Iron
  - d. Phosphorus and Magnesium
19. Which of the following would be classified as a "Hard Cheese"?
  - a. Brick
  - b. Monterey Jack
  - c. Cheddar
  - d. Brie
20. The major component in milk is:
  - a. Protein
  - b. Lactose
  - c. Water
  - d. Fat

-- -- --

**( Descriptive )**

Time : 2 hr. 30 mins.

Marks : 50

[ Answer question no.1 & any four (4) from the rest ]

1. What are unit operations in milk processing? Explain any two unit operation in milk processing. 2+8=10
2. a) What is the Concept of Clean Milk Production? Write the significance of Clean Milk Production. 6+4=10  
b) Discuss about physico-chemical properties of milk.
3. Define special milk. Explain any four special milk processing/ manufacturing processing with FSSR Standards. 2+8=10
4. What is standardization of milk? 1000 kg of buffalo milk is available in a dairy plant for the production of toned milk by mixing fresh skimmed milk (fat- 0.15%). Calculate the amount of skimmed milk required and toned milk to be produced. 2+8=10
5. Give Flow diagram for manufacture of paneer, burfi, and dahi. 3+3+4=10
6. Define Ice cream. Explain the manufacture process of ice cream with flow diagram. 2+8=10
7. Discuss about the Indigenous milk products. 10
8. Explain the defects - their causes and prevention of evaporated and condensed milks. 10

= = \*\*\* = =