

Savitribai Phule Pune University
Anekant Education Society's
Tuljaram Chaturchand College, Baramati
B.Voc. Dairy Technology
Semester Examination, October 2019-2020
Semester I, Paper BDT 101, Dairy Development
Question Bank
SECTION I

Q. 1 (A) Fill in the blanks.

06

1. _____ is known as Milk Sugar.
2. Major and Minor Constituents of Milk are _____ .
3. Lipids in milk is present in _____ phase.
4. Freezing Point of Cow Milk is _____
5. Fat and SNF of Toned Milk is _____.
6. Composition of Milk stone is_____.
7. Strength of Caustic solution used in CIP is _____
8. Malty flavour defect in Milk is caused due to _____ bacteria
9. Homogenisation is done at pressure of _____
10. _____ discovered process of Pasteurisation.
11. _____ is official test for Sterilized Milk.
12. _____ is not applicable test for Sterilized Milk.
13. Curd tension of Soft Curd Milk should not be more than _____ g.
14. Acidophilus Milk is produced by addition of _____ bacteria.
15. Pasteurisation Temperature of LTLT is _____ for _____ min
16. Elaborate CMP _____
17. _____ and _____ are methods of milking
18. High bacteria count reduce _____ quality of milk
19. NDDDB stands for _____
20. Name the dairy cooperative of Maharashtra _____ and by which brand it sells its products _____
21. OLT stands for _____
22. _____ is father of operation flood
23. Mode of payment of raw milk depends on fat and _____ %
24. pH of market milk is average between _____
25. MBRT stands for _____
26. Elaborate PFA _____
27. Milk is deficient in vitamin _____
28. _____ and _____ are whey proteins
29. Light yellow colour of milk is due to _____
30. Enzymes are _____ catalyst

Q. 1 (B) Define the following terms.

06

1. Market milk
2. CMP
3. Dairy Cooperatives
4. Pasteurisation
5. Sterilization

6. Special milk
7. Homogenization
8. Spores
9. CIP
10. Sanitation
11. Filtration
12. Clarification
13. Composite sampling methods
14. Standardization
15. Bactofugation
16. HTST pasteurization
17. Milk stone
18. UHT pasteurization
19. Rinsing
20. Judging and grading of milk
21. Sanitization
22. Fortified milk
23. Flavoured milk
24. Fermented milk
25. Kefir and kumiss
26. Reconstituted milk
27. Toned milk
28. Operation flood
29. Double toned milk
30. Rancid flavour in milk

SECTION II

Q.2 Short notes

15M

1. Composition of milk
2. Five factors affecting composition of milk
3. Food and nutritive value of milk
4. Enlist four physico-chemical properties of milk
5. Freezing point of milk
6. Phospholipids
7. Acidity and pH of milk
8. Microbiology of milk
9. Clean milk production
10. IDDP (Intensive dairy Development Programme)
11. Digestive system of ruminants
12. Sterilized milk
13. Soft curd milk
14. Vitaminized or irradiated milk
15. Fermented milk

Q.3 Long Notes

10M

1. Explain about milk procurement, CMP and write in detail about mode of transportation and payment

2. Explain in detail about judging and grading of milk and enlist all flavour defects its causes and prevention
3. Give process flowchart of sterilized milk and explain all steps
4. Enlist in detail about factors affecting composition of milk
5. Draw the detailed composition chart of market milk and write about whey proteins

SECTION III

Q4. Long answer questions

12M

1. Explain in detail factors affecting physico-chemical properties of milk.
2. Explain in detail about CIP/Cleaning and sanitization. Detailed process steps of CIP Chemicals used and their strength and differentiate between sterilization and sanitization
3. Write in detail about pasteurization explain HTST, LTLT and UHT Pasteurization.
4. Explain in detail about special milk, write about flavoured milk draw process flowchart for chocolate/fruit flavoured milk
5. Explain in detail about Fermented milk, enlist the types of flavoured milk along with their process chart