Reg. No. \_\_\_\_\_\_\_\_\_\_\_\_



**End Semester Examination – Nov / Dec – 2019**

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|  |  |  |  |
| **Code :** | **14FP2006** | **Duration :** | **3hrs** |
| **Sub. Name :** | **DAIRY ENGINEERING AND TECHNOLOGY** | **Max. Marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

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| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Enlist the physico- chemical properties of milk. | CO1 | 10 |
| b. | Describe the various platform tests carried out to assess the milk quality. | CO1 | 10 |
| **(OR)** | | | | |
| 2. | a. | List out the different types of milk and explain them. | CO1 | 10 |
| b. | Explain the special type of coolers used in milk chilling station. | CO2 | 10 |
|  | | | | |
| 3. |  | Give an account on HTST pasteurization of milk and state its merits and demerits. | CO2 | 20 |
| **(OR)** | | | | |
| 4. | a. | Discuss the role of drum dryer in the manufacture of milk powder. | CO2 | 15 |
| b. | Point out the quality attributes of milk powder. | CO3 | 5 |
|  | | | | |
| 5. | a. | Outline the Cheddar cheese manufacturing process with a flow chart. | CO2 | 15 |
| b. | State the various defects in cheese products. | CO3 | 5 |
| **(OR)** | | | | |
| 6. | a. | Demonstrate the process of lactose production. | CO2 | 15 |
| b. | Enlist the industrial uses of casein. | CO1 | 5 |
|  | | | | |
| 7. |  | Summarize the process and equipments used in icecream manufacturing. | CO3 | 20 |
| **(OR)** | | | | |
| 8. |  | Elaborate the process of bottle and pouch filling in dairy industries. | CO2 | 20 |
|  | | **Compulsory:** |  |  |
| 9. |  | Explain the steps involved in the preparation of the following:   1. Panner. 2. Acidophilus milk. 3. Yoghurt. | CO3 | 20 |