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



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

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| **Code : 17FP2011** |  | **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. | List out the various test carried at the milk reception. | CO1 | 10 |
| b. | Write in detail about various types of milk storage tank. | CO1 | 10 |
| **(OR)** | | | | |
| 2. | a. | Discuss the various contaminants present in the milk and sources of contamination. | CO1 | 10 |
| b. | Explain the different methods used for standardization of the milk. | CO1 | 10 |
|  |  |  |  |  |
| 3. | a. | Write a detailed note in different methods of pasteurization and also appraise the merits and demerits of each method. | CO2 | 15 |
| b. | Discuss the types of pasterurizer in the batch pasterurization. | CO2 | 5 |
| **(OR)** | | | | |
| 4. |  | Elucidate the preparation of skim milk powder using spray dryer. | CO2 | 20 |
|  |  |  |  |  |
| 5. | a. | Describe the milk packaging in pouches using form fill sealing machines. | CO3 | 14 |
| b. | Define churning.Explain about the factors contributing towards the stability of churning. | CO3 | 6 |
| **(OR)** | | | | |
| 6. | a. | Demonstrate the working of milk homogenizer with neat diagram. | CO3 | 12 |
| b. | List out the various defects in cheese. | CO3 | 8 |
|  |  |  |  |  |
| 7. |  | Discuss the working and maintanence of can washers in dairy processing. | CO4 | 20 |
| **(OR)** | | | | |
| 8. |  | Discuss the production of ghee and explain its quality parameter. | CO5 | 20 |
|  |  |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | Explain the perpartaion methods for following :  (a) Yoghurt (b) Acidoplilus milk | CO6 | 20 |