# ASSIGNMENT SET - I

**Department of Nutrition**

**Mugberia Gangadhar Mahavidyalaya**



# Subject- B.Voc. in Food Processing

# Semester-I

# Paper Code: BVFPS103T: Liquid milk processing technology (Theory)

**Answer all the questions**

**UNIT-1:**

**Questions:**

1. Write distinguishing characteristic of Indian cows and buffalos. (3)

2. Write feed sources for milk production and their nutritive value. (6)

**UNIT-2:**

**Questions:**

1. Write history and status of Indian dairy. (5)

2. Write annual milk production and per capita availability. (1+1)

**UNIT-3**

**Questions:**

1. Define milk. (2)
2. Write composition of cow milk and human milk. (1+1)
3. Write the acidity of cow and buffalo milk. (1)
4. What is natural or apparent acidity? (1)

**UNIT-4**

**Questions:**

1. Why market milk is needed? [3]
2. Write standard of PFA-
3. Full cream milk,
4. Cow milk,
5. Goat milk,
6. Sheep milk,
7. Standardized milk,
8. Recombined milk,
9. Reconstituted milk or Rehydrated milk,
10. Toned milk,
11. DTM,
12. Skim milk. [ 1×10]

**3.** On which basis payment for milk selling is done?[2]

**4.** What are the common systems for milk collections? [3]

**5.** Write short note on milk centre. [3]

**UNIT-5**

**Questions:**

1. What are the advantages and disadvantages of sterilized milk? (2)
2. What is the shelf pack of sterilized milk? (1)
3. Write flow diagram of sterilized milk manufacture. (2)
4. Which test done for to detected milk sterilization? (1)

**UNIT-6**

**Questions:**

1. Write a short note on milk tank or silos (RMST, PMST) [3]
2. Describe the operating process of –
   1. Clarifiers [3]
   2. Homogenizers [3]
   3. Pasteurizers [5]
   4. Milk pouch packing mechine [5]
   5. Bottle filling machine [3]
3. What is the milk cooler?[3]

**UNIT-7**

**Syllabus:**

**Questions:**

1. Write difference between cleaning and sanitization? (2)

2. What is milk soil? (2)

3. What is milk stone?

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