# ASSIGNMENT SET - 2

**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 structure and function of mammary system. (6)
2. How milk is secreted and laid down? (4)

**UNIT-2:**

**Questions:**

1. Write on co-operative dairy organization. (3)

2. What is Anand pattern? Write it’s advantages. (3+2)

**UNIT-3**

**Questions:**

1. Write composition of jersey cow milk. (1)
2. Write energy value of milk fat, milk protein and milk sugar. (1.5)
3. What is the calorific value of cow milk and buffalo milk? (1)
4. One molecule of beta carotene yields \_\_ molecule of vitamin A, where alpha carotene yields only \_\_\_. (1)

**UNIT-4**

**Questions:**

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

OR/ List out major equipments in milk chilling centre. [2]

**2.** Write different methods for milk cooling system. [4]

3. Write modes of milk transportation in India. [3]

4. Write the Cr and Ni percentage 18:8 stainless-steel. [3]

5. Write on the following-

1. Filtration[3],
2. Clarification[3],
3. Pasteurization[5],
4. FCPT[2],
5. PBVV[2],
6. Regeneration in Pasteurization[2].

**UNIT-5**

**Questions:**

1. Write merits and demerits of homogenized milk. (1)
2. By homogenization milk fat globule are sub-divided to \_\_\_\_\_\_microns or less diameter. (1)
3. Describe homogenizer with diagram. (3+2)

**UNIT-6**

**Questions:**

1. Describe the beneficiaries of bulk milk cooler.[4]
2. In which temperature milk is cooled? [1]
3. Why milk is cooled at 4°C? [2]
4. Write the difference between cooling and chilling of milk. [4]

**UNIT-7**

**Questions:**

1. What is milk stone? (2)
2. Write desirable properties of detergent. (3)