# ASSIGNMENT SET - 3

**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:**

5. Write different milking procedures. (5)

6. Write on clean milk production. (5)

**UNIT-2:**

**Questions:**

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

5. What are the objectives of NDDB? (3)

**UNIT-3**

**Questions:**

1. Write the acidity of cow and buffalo milk. (1)
2. What is natural or apparent acidity? (1)
3. What is developed or real acidity? (1)
4. Write pH of cow and buffalo milk. (1)
5. Write the formula to find out TS/SNF in milk. (1)

**UNIT-4**

**Questions:**

1. Write modes of milk transportation in India. [3]
2. Write the Cr and Ni percentage 18:8 stainless-steel. [3]
3. Write on the following-
4. Filtration[3],
5. Clarification[3],
6. Pasteurization[5],
7. FCPT[2],
8. PBVV[2],
9. Regeneration in Pasteurization[2].
10. What are platform tests in milk reception doc? [3]
11. Write flow diagram for market milk preparation. [3]
12. Write advantages of filtration. [2]

**UNIT-5**

**Questions:**

1. What are the purpose of flavoured milk? (1)
2. Write flow diagram for manufacture of chocolate milk /drink, fruit flavoured milk/drink, sterilize flavoured milk. (3)
3. What is the cocoa powder percentage in cocholate milk for drink? **(**1)
4. What is mother starter/culture and bulk starter/culture? (2)

**UNIT-6**

**Questions:**

1. which equipment are used for reception of milk? [3]
2. What is Gerber centrifuge?[2]
3. What is the principle of clarifiers?[3]

**UNIT-7**

**Questions:**

5. Classify dairy detergent. (4)

6. How hand washing of dairy equipment is done in organized dairy? (3)