# ASSIGNMENT SET - I

**Department of Nutrition**

**Mugberia Gangadhar Mahavidyalaya**



# Subject- B.Voc. in Food Processing

# Semester-4

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

**Answer all the questions**

**UNIT-1:**

**Questions:**

4. How milk is secreted and laid down? (4)

5. Write different milking procedures. (5)

6. Write on clean milk production. (5)

**UNIT-2:**

**Questions:**

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

6. How operation flood conducted in India? (8)

7. Write contribution of Verghese Kurien in Indian dairy. (3)

**UNIT-3**

**Questions:**

1. What is the freezing point of cow and buffalo milk? (1)
2. Which factors effect to increase or decrease of milk? (2)
3. What are pathogenic bacteria? (1)
4. Write the size range of bacteria. (1)

**UNIT-4**

**Questions:**

1. What is UHT- sterilization? [2]
2. Write procedure for direct and indirect UHT treatment with diagram. [8+8]
3. Why aseptic homogenizer is required in direct UHT treatment?[2]
4. Differentiate injection and infusion method of UHT sterilization. [3]
5. Describe aseptic packaging with flow diagram.[4+3]
6. Write relative advantages and disadvantages of paper/film packaging of milk over bottling. [2+2]

**UNIT-5**

**Questions:**

1. What is mother starter/culture and bulk starter/culture? (2)
2. Write flow diagram of buttermilk manufacture. (3)
3. Write flow diagram of acidophilus milk manufacture. (3)
4. Write short note on Bulgarian buttermilk**,** Kumiss, Kafir. (2)
5. What are the flavour of dahi and Yoghurt? (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]
4. What is the speed of clarifier? [2]

**UNIT-7**

**Questions:**

5. Classify dairy detergent. (4)

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