# ASSIGNMENT SET - 2

**Department of Nutrition**

 **Mugberia Gangadhar Mahavidyalaya**



# Subject- B.Voc. in Food Processing

# Semester-I

# Paper Code: BVFPS201T: DAIRY PRODUCTS PROCESSING TECHNOLOGY

# (Theory)

**Answer all the questions**

**UNIT-1**

**Cream**

**Questions**:

1. Write Stocke’s law for gravity methods and centrifugal separation milk fat globules? ( 2+2 )
2. How different factors influence fat percentage of cream? 5
3. How different factors affect for fat loss in skim milk? 5

**BUTTER**

**Questions:**

1. Write on cooling and ageing of cream. 3

 Define ripening of cream, write it’s objective, it’s procedure. (1+2+2)

1. 6. What is churning? 2
2. 7. Write factors influencing churn ability of cream and body of butter. 5

**Butter oil and ghee**

**Questions:**

1. Write the factors infulencing keeping quality of butteroil. (3)
2. What is the permitted level of BHA in ghee/butter and WMP/partly SMP? (2)
3. Write causes and prevention of following defects - Brownish colour, coarse texture, rancid flavour, oxidized/oily/ metalic/ tallowy flavour.

Question for ghee - follow in unit 5

**UNIT-2**

**Questions:**

1. Write the role of following constituents in ice cream - milk fat, MSNF, sugar, stabilizer, emulsifier, colour and flavours? (2 each)
2. Write the advantage and disadvantages of following ice cream constituents - milk fat, MSNF, sugar, stabilizer, emulsifier, total solids, flavour and colour. ( 1+1 each )
3. Write the flow diagram for ice cream making. (4)
4. Write the names of stabilizer and emulsifier used in ice cream. (2+2)

**UNIT-3**

**CONDENSED MILK**

**Questions:**

1. Write method to prepare condensed milk. (8)
2. Write various platform tests for intake milk. (4)
3. Write sugar ratio of condensed milk. (2)

**DRIED MILK**

**Questions:**

1. Write classification of roller drier. (2)
2. What is the length, diameter of drum of roller driers? (1+1)
3. What is the pressure of steam of roller driers? (1)
4. What is the step between two drum in double drum roller drying? (1)
5. What is the pressure of vacuum chamber in vacuum driers in roller drier? (1)
6. What is the speed of drum in roller drier? (1)
7. The product is removed after the drum has completed..................... revolution in drum

**DRIED MILK PRODUCTS**

**Questions:**

1. Write PFA standard of malted milk food. (2)

2. Write malted milk foods method of manufacture. (4)

3. Write Indian standard specifications for infant milk food. (3)

4. Write method of manufacture of infant milk foods. (6)

UNIT-4

**Questions:**

1. At what temperature starter is added during cheddar cheese making? 1
2. What should be the level of colour addition during cheese making? 1
3. What is rennet? 2
4. How rennet is prepared? 2
5. Who invented rennet? 1
6. One part of liquid rennet is used for about \_\_\_\_\_part of milk. 1
7. Rennet is sensitive at which environment? 1
8. Write factors effecting rennet action. 4
9. Write name of microbial rennet. 1
10. What is ideal temperature and time for rennet action? 1+1
11. Liquid rennet is added at the rate of\_\_\_\_\_ per 100 liters of milks. 1

**UNIT-5**

**Questions:**

1. 8. What due you mean by Khoa test? (2)
2. 9. Write the causes and prevention of flowing defects of Khoa - (Two each)
	* 1. Flavour - smoky, rancid.
		2. Body and texture - Hard body, coarse texture, gritty texture.
		3. Colour and appearance - Dry surface, presence of burnt particles, mouldy surface.
3. 10. Write method of manufacture of Kulfi making? (3)

Write name of culture used or sweet Dahi and Sour Dahi. (2+2)

What are the acidity for Sweet and Sour Dahi? (2)

Write flow diagram for preparation of Sweet and Sour Dahi. (3+3)

Write method of preparation for Srikhand. (4)

1. 15.. What should be the weight and temperature of coagulation of milk for desirable body and

**UNIT-6**

**Questions:**

1. Write short note on baker’s cheese, quarg cheese, gammelost cheese and sapsago cheese. [2+2+2+2]
2. Classify casein. [2]
3. How casein is prepared in industry? [4]
4. Write effect of temperature of precipitation on character of casein curd.[3]

\*\*\*\*\*