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Total No. of Printed Pages: 1

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M.Sc. (Food Sc. & Tech.) (Semester – 4th)
TECHNOLOGY OF MILK AND MILK PRODUCTS
Subject Code: MFOT1-416
Paper ID: [21221119]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(4 marks each)

Q1. Define:

- a) Milk
- b) Pasteurization
- c) Recombined milk
- d) Reconstituted milk

Q2. Elaborate on the defects in milk.

Q3. Why is ageing necessary in ice cream? Explain with the help of structure of ice cream.

Q4. How much quantity of toned milk and full cream milk are required to prepare 1000 kg of standardized milk?

Section – B

(8 marks each)

Q5. Discuss the processing of cheddar cheese.

Q6. Discuss the processing of evaporated milk.

Q7. Elaborate on the by-products of the dairy industry.

Q8. Explain the factors affecting composition of milk.

Section – C

(10 marks each)

Q9. Explain the strengths, weaknesses, opportunities and threats for the dairy industry in India.

Q10. Give the neatly labelled flow diagrams for preparation of various traditional dairy products.

Q11. Elaborate on the application of membrane filtration in the dairy industry.