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(Pages : 2)

Name.....

Reg. No.....

**THIRD SEMESTER B.VOC. DEGREE EXAMINATION, NOVEMBER 2025**

Dairy Science and Technology

SDC3DT14—FAT AND PROTEIN RICH DAIRY PRODUCTS

(2021 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***All questions can be answered.**(Each question carries 2 marks)**Ceiling 25 marks.*

1. Define ghee.
2. What is neutralization of cream ?
3. What is cream ?
4. What is meant by mozzarella cheese ?
5. Explain Nutritional benefits of ghee.
6. Define cottage cheese.
7. Explain ripening of cream.
8. Comment on judging and grading of butter.
9. What is margarine ?
10. Enlist the methods of cream production.
11. Name some uses of ghee.
12. What is Churning ?
13. Comment on history and origin of cheese.

**Turn over**

14. Enlist some factors affecting the fat percentage of cream.
15. What is continuous butter making ?

### Section B (Paragraph)

*All questions can be answered.*

*(Each question carries 5 marks)*

*Ceiling 35 marks.*

16. Briefly explain the characteristics and types of Margarine.
17. Explain the manufacture of cheddar cheese.
18. What are the factors influencing churnability of cream ?
19. Comment on yield of cheese.
20. Explain neutralization of ghee and its objectives.
21. Explain Desi/Traditional method of ghee preparation.
22. Define processed cheese with methods of manufacture.
23. Explain the nutritional benefits of butteroil and ghee.

### Section C (Essays)

*Answer any **two** of the following.*

24. Explain in detail on “Theories of Churning”.
25. Explain the defects in cream and their causes and prevention.
26. Discuss in detail about the defects in butter, causes and its prevention.
27. Categorize different types of cheese and provide a distinctive example for each category.

(2 × 10 = 20 marks)