

D 143408

(Pages : 2)

Name.....

Reg. No.....

SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026

Dairy Science and Technology

SDC2DT06—MILK PROCESSING AND PRESERVATION

(2021 Syllabus)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A

*Short Answer type Questions.
Each Question carries 2 Marks.
Ceiling 25.*

1. What are organoleptic tests in milk reception?
2. Define straining of milk.
3. What is bulk milk cooler ?
4. Define chilling efficiency.
5. List two merits of milk chilling.
6. What is bactofugation ?
7. Define cream separation.
8. State two effects of homogenization on milk.
9. What is the legal standard for pasteurization ?
10. Define electric pasteurization.
11. What is the role of holding tube in HTST ?
12. Define boiling of milk.
13. What is in-bottle sterilization ?
14. Define indirect UHT system.
15. Mention two advantages of stassanization.

(Ceiling 25)

Turn over

Part B

*Paragraph / Problem Type Questions.
Each Question carries 5 Marks.
Ceiling 35.*

16. Explain weighing and recording methods in milk reception.
17. Describe methods of chilling of milk.
18. Explain advantages and disadvantages of gravity separation.
19. Discuss types of homogenizers.
20. Compare boiling and pasteurization.
21. Explain mechanism of vacreation.
22. Describe batch sterilization process.
23. Discuss defects in UHT milk.

(Ceiling 35)

Part C

Essays type, answer any two.

24. Explain separation of milk: principle, types and uses.
25. Discuss pasteurization: objectives, mechanism and limitations.
26. Describe sterilization of milk and its types.
27. Explain cold storage chain and its significance in dairy industry.

(2 × 10 = 20 marks)