

D 143409**(Pages : 2)****Name.....****Reg. No.....****SECOND SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2026**

Dairy Science and Technology

SDC2DT07—TRADITIONAL AND VALUE ADDED DAIRY PRODUCTS

(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. Define traditional dairy products.
2. Mention the present market potential of indigenous dairy products in India.
3. Classify heat-desiccated milk products.
4. Define khoa.
5. State two factors affecting yield of khoa.
6. Define chhana.
7. Write the composition of paneer.
8. List two paneer-based products.
9. Define Rasogolla.
10. Mention two varieties of Sandesh.
11. Define value-added dairy products.
12. What is mechanization in paneer production ?
13. Define rabri.
14. What is canning ?
15. Mention two interactions between milk and cereal proteins in kheer.

(Ceiling 25)

Turn over

Part B

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

16. Explain the classification of traditional dairy products with examples.
17. Describe the traditional method of khoa manufacture with flow diagram.
18. Discuss yield and cost analysis of khoa.
19. Explain the method of manufacture of paneer and its preservation techniques.
20. Describe packaging and shelf-life extension methods for chhana.
21. Explain the mechanized process of Rasogolla manufacture.
22. Discuss the factors affecting sensory quality of kalakand.
23. Explain manufacturing and packaging of kheer using canning technology.

(Ceiling 35)

Part C

Essays type, answer any two.

24. Explain in detail the manufacture, defects, causes and prevention of khoa.
25. Discuss chhana: composition, yield factors, packaging and preservation.
26. Describe paneer manufacture including mechanization, nutritive value and storage.
27. Write an essay on globalization and future scope of indigenous dairy products.

(2 × 10 = 20 marks)