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| <b>QP Code: D136557</b>  |   | <b>Total Pages: 1</b> | <b>Name:</b>             |
|  |   |                       | <b>Register No.</b>      |
| <b>FIRST SEMESTER B.VOC (CUFYVP) REGULAR EXAMINATION NOVEMBER 2025</b>                   |   |                       |                          |
| <b>DAIRY SCIENCE AND TECHNOLOGY</b>  |   |                       |                          |
| <b>DST1MN101 - MILK PRODUCTION AND QUALITY OF MILK</b>                                   |   |                       |                          |
| <b>2025 Admission</b>  |   |                       |                          |
| <b>Maximum Time :2 Hours</b>   |   |                       | <b>Maximum Marks :70</b> |
| <b>Section A</b>   |   |                       |                          |
| <b>All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)</b> |   |                       |                          |
| 1  | List the sources of milk.                                   |                       |                          |
| 2  | Name two indigenous breeds of cow.                          |                       |                          |
| 3  | Mention any two factors affecting milk yield.               |                       |                          |
| 4  | What is gross composition of milk?                          |                       |                          |
| 5  | Define clean milk production.                               |                       |                          |
| 6  | What is bulk milk cooling?                                  |                       |                          |
| 7  | What is sensory evaluation?                                 |                       |                          |
| 8  | Define MBRT test.   |                       |                          |
| 9  | Define milk adulteration.                                   |                       |                          |
| 10   | What is FSSAI?  |                       |                          |
| <b>Section B</b>   |   |                       |                          |
| <b>All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)</b> |   |                       |                          |
| 11   | Explain sources of milk and milch breeds                    |                       |                          |
| 12   | Explain composition of milk and its nutritional importance. |                       |                          |
| 13   | Describe hygienic milk production practices in detail.      |                       |                          |
| 14   | Discuss milk collection systems – traditional and modern.   |                       |                          |
| 15   | Explain sensory evaluation of milk.                         |                       |                          |
| 16   | Explain common adulterants in milk.                         |                       |                          |
| 17   | Discuss FSSAI standards for milk.                           |                       |                          |
| 18   | Describe role of quality control in dairy industry.         |                       |                          |
| <b>Section C</b>   |   |                       |                          |
| <b>Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)</b>                    |   |                       |                          |
| 19   | Explain milk chilling and transportation.                   |                       |                          |
| 20   | Explain milk adulteration and its health effects.           |                       |                          |