

QP Code: **D145129**

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Register No.

SECOND SEMESTER B.VOC (CUFYVP) REGULAR EXAMINATION APRIL 2026**DAIRY SCIENCE AND TECHNOLOGY****DST2CJ102 - Traditional and Value-added Dairy Products****2025 Admission****Maximum Time: 2 Hours****Maximum Marks: 60****Section A**

All questions can be answered. Each question carries 3 marks (Ceiling: 20 marks)

1. What are traditional dairy products?
2. Define value-added dairy products.
3. What is meant by milk processing?
4. Define khoa.
5. What is burfi?
6. Name two factors affecting khoa quality.
7. What is paneer?
8. What is packaging?
9. Define sensory evaluation.
10. What is rasgulla?
11. What is ice cream?
12. What is curd?

Section B

All questions can be answered. Each question carries 6 marks (Ceiling: 30 marks)

13. Explain the classification of traditional dairy products.
14. Explain the method of khoa preparation.
15. Discuss defects in khoa.
16. Explain the paneer manufacturing process.
17. Explain the preparation of rasgulla.
18. Describe the ice cream manufacturing process.

Section C

Answer any ONE. Each question carries 10 marks (1 x 10 = 10 marks)

19. Explain in detail the manufacture of khoa and its types.
20. Describe production, packaging and storage of paneer.