

D 100565**(Pages : 2)****Name.....****Reg. No.....****SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2024****(CBCSS—UG)****Food Technology****FTL 6B 15—DAIRY TECHNOLOGY****(2019 Admission onwards)****Time : Two Hours****Maximum : 60 Marks****Part A***Each question carries 2 marks.**Maximum 20 Marks.*

1. Write 2 merits of toned milk.
2. What is Kumis ?
3. Enlist the theories of churning.
4. What is double toned milk ?
5. Enlist the uses of butter.
6. What is tempering of cheese ?
7. Define standardization of cream.
8. What is irradiated milk ?
9. What is ripening of cream ?
10. Define homogenization of milk.
11. What is Preheating ?
12. Define standardization of milk.

Part B*Each question carries 5 marks.**Maximum 30 Marks.*

13. Define CIP and enlist the basic components of CIP.
14. Explain about kneading or working of butter.

Turn over

15. Briefly describe about yogurt.
16. Enlist different types of fermented milk products and define acidophilus milk.
17. Explain different methods of salting in butter preparation.
18. Write the advantages of HST pasteurization ?
19. Explain body and texture defects of ice cream.

Part C

20. Explain spray drying process for preparation of skimmed milk powder and whole milk powder.
21. Explain the changes that take place during curing (cheddar).

(1 × 10 = 10 marks)