

C 20601

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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022

(CBCSS—UG)

Food Technology

FTL 6B 15—DAIRY TECHNOLOGY

(2019 Admissions)

Maximum : 60 Marks

Time : Two Hours

Section A*Answer at least **eight** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. Enlist the uses of butter.
2. What is pasteurization of cream ?
3. What is neutralization of cream ?
4. What is **reconstituted** milk ?
5. What is pasteurization of milk ?
6. What is flavoured milk ?
7. What is **kefir** ?
8. What is **whey** powder ?
9. What is soft curd milk ?
10. Write advantages of frozen concentrated milk.
11. Enlist different types of freezers used in ice-cream preparation.
12. Enlist the theories of churning.

(8 × 3 = 24 marks)

Turn over

Section B

*Answer at least **five** questions.
Each question carries 5 marks.
All questions can be attended.
Overall Ceiling 25.*

13. Explain different methods of salting in butter preparation.
14. Properties of detergents used in dairy plant sanitization.
15. Write Advantages of HTST pasteurization.
16. Write the principle, advantages of spray drying system of milk.
17. What are the factors influencing freezing time of ice-cream ?
18. Describe the ideal properties of dairy plant sanitizer and give examples of sanitizers used.
19. What is over-run of ice-cream ? Explain.

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.
The question carries 11 marks.*

20. Give classification of ice-creams.
21. Explain manufacture of cottage cheese with the help of flow chart.

(1 × 11 = 11 marks)