

00224

**POST GRADUATE DIPLOMA IN FOOD  
SCIENCE AND TECHNOLOGY (PGDFT)**

**Term-End Examination**

**December, 2017**

**MFT-007 : DAIRY TECHNOLOGY**

*Time : 3 hours*

*Maximum Marks : 70*

**Note :** (i) *Attempt any five questions.*

(ii) *All the questions carry equal marks.*

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1. (a) Write the main objectives of National Dairy Development Board. 5
  - (b) How NDDB has contributed for the development of dairy industry in India ? 5
  - (c) Discuss the platform tests conducted on milk at dairy dock. 4
  
  2. (a) What are the desirable characteristics of a chemical sanitizer ? 4
  - (b) List various biological treatment systems for waste water treatment and describe the activated sludge process. 10
  
  3. (a) Explain the role of pasteurization and homogenization of mix in the quality of ice-cream. 3+3=6

- (b) How the milk powder is classified on the basis of heat treatment ? What is the time temperature combination for each class ? 2+2=4
- (c) Explain the age gelation defect in evaporated milk and its prevention. 4
4. (a) Give the AGMARK standard for Ghee. 3
- (b) Explain the role of washing and working in table butter manufacturing. 4
- (c) Give the flow diagram with processing parameters for the manufacture of Yoghurt 7

OR

Explain different processing steps in the manufacturing of Cheddar Cheese.

5. (a) How khoa is classified ? Give the Erstwhile PFA standard for Khoa. 2+2
- (b) List different sweets made from Chhana. Describe the method for the preparation of Rasogulla. 2+5
- (c) Which milk (cow or buffalo) yield superior quality paneer and chhana and why ? 3
6. Write short note on any four of the following :
- (a) Sweetened condensed milk  $3\frac{1}{2} \times 4 = 14$
- (b) Caseinate
- (c) Milk transportation
- (d) Defects in cheese
- (e) Entrepreneurial skills

7. (a) What are the sources of financing working capital needs of a firm ? 4
- (b) What do you understand by marketing and sale ? Discuss 4 Ps. of marketing mix. 4+6=10
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