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

Term-End Examination

June, 2018

MFT-007 : DAIRY TECHNOLOGY

Time : 3 hours

Maximum Marks : 70

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. (a) Describe Anand pattern of dairy cooperatives and explain how it has helped in the dairy development in India. 10
- (b) Enumerate physico-chemical properties of milk and their role in evaluation and processing of milk. 4

2. (a) Give the erstwhile PFA standards for the following : $1\frac{1}{2} \times 4 = 6$
 - (i) Full cream buffalo milk
 - (ii) Toned milk
 - (iii) Double toned milk
 - (iv) Standard milk
- (b) Describe different modes of milk procurement in our country. Which one of these is the best and why ? 8

3. (a) What is steam boiler and how these are classified ? Also write about the boiler mountings. 2+3+3=8
- (b) Explain different platform tests conducted on reception dock to evaluate the raw milk. 6
4. (a) What are the problems of using hard water in a dairy plant ? How is hard water softened ? 3+4=7
- (b) Explain the role of stabilizers and emulsifiers in the quality of ice-cream. 7
5. (a) How will you differentiate between sweetened condensed milk and evaporated milks ? Why homogenization is not required during the manufacturing of Sweetened condensed milk ? 3+3=6
- (b) Describe the manufacturing steps of spray dried milk. 8
6. Write short notes on any four of the following :
- (a) Virtues of fermented milk 3½x4=14
- (b) Processed cheese
- (c) Efficiency of cream separation
- (d) Business plan
- (e) Whey powder
7. (a) What skills are needed in an entrepreneur ? 6
- (b) Discuss about Finance management and its importance. 8
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