

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

Term-End Examination

June, 2015

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) | List the eight major objectives of National Dairy Development Board (NDDB). | 4 |
| | (b) | List the various physico-chemical factors of milk Fat (Fat constants) and explain their importance in deciding (judging) the quality of milk Fat. | 5 |
| | (c) | Define hardness of water. How can the hard water be softened ? | 5 |
| 2. | (a) | What is the criteria for the selection of an appropriate dairy detergent ? | 5 |
| | (b) | How Pasteurization efficiency is judged ? | 4 |
| | (c) | Differentiate between toned and double toned milk. What is the aim for producing the toned milk ? | 2½+2½=5 |

3. (a) Define whipping ability of ice-cream mix and explain the factors influencing it. $2\frac{1}{2}+2\frac{1}{2}=5$
- (b) What is coarseness of ice-cream and how it is influenced by pasteurization and cool-ageing of the mix ? $2\frac{1}{2}+2\frac{1}{2}=5$
- (c) Explain the role of Pre-heating during the manufacturing of unsweetened (evaporated) milk. 4
4. (a) Explain the role of Pre-heating and homogenization during the preparation of whole milk spray dried milk. $2\frac{1}{2}+2\frac{1}{2}=5$
- (b) Give the BIS requirements for malted milk powder. 5
- (c) Describe various food and pharmaceutical applications of lactose. $2+2=4$
5. (a) Describe the method for the manufacture of yoghurt. Mix of which two strains is used for it. $4+1=5$
- (b) Discuss the therapeutic aspects of fermented milk products. 4
- (c) What do you understand by processed cheese ? Explain its method of preparation. $2\frac{1}{2}+2\frac{1}{2}=5$
6. (a) Give standards of processed cheese as per erstwhile PFA. 4
- (b) Which 3 varieties of Khoa are available in the market ? Give BIS standard of these varieties. $2+3=5$
- (c) Define marketing. What are the intelligence systems of marketing ? Write the steps involved in intelligence system of marketing. 5

7. (a) Give the BIS requirements of Table Butter. 5
- (b) How creaming efficiency of milk is influenced by different factors ? 4
- (c) Describe the regional preferences of ghee. How granulation of ghee is influenced by different factors ? $2\frac{1}{2}+2\frac{1}{2}=5$
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