

2209A006

BACHELOR OF VOCATION

Agriculture

Subject: Dairy Technology

Subject Code: AGR609

Semester: Third

September 2022

Theory (External): 70 Marks

Time: 03 Hours

Instructions to the Students

1. This Question paper consists of two Sections. All sections are compulsory.
2. Section A comprises 10 questions of objective type in nature. All questions are compulsory. Each question carries 2 marks.
3. Section B comprises 8 essay type questions out of which students need to do any 5. Each question carries 10 marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled

Roll Number

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SECTION –A (SHORT/OBJECTIVE TYPE QUESTIONS)
(10x2=20 Marks)

- A. What is White Revolution? Explain?
- B. What are the steps involved on procurement of milk?
- C. Compare the production of milk in India and the world.
- D. What is Homogenized milk?
- E. What is adulteration? Give an example?
- F. What do you mean by Ash and acidity in milk?
- G. Name two chemicals used in milk analysis.
- H. What is grading of ghee?
- I. Enlist the product range made by the Indian milk processing industry.
- J. What is churning?

SECTION –B (ESSAY TYPE QUESTIONS)

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(5x10=50 Marks)

1. Give a detailed explanation of the growth and development of milk industry?
2. Explain in detail the two axis pricing system? Is SNF in milk good for health?
3. What is milk quality control? What affects milk quality? What are the factors that affect quality while packing of milk products?
4. Explain in detail the various heat treatments for milk? Highlight the legal standard of milk in India?
5. What is milk analysis? How do you determine specific gravity of milk by lactometer method?
6. What are the factors influencing the efficiency, cleaning and sterilization of dairy equipment?
7. What are the various methods for detection of preservatives and adulterants in milk?
8. Explain the manufacturing process of khoa and paneer – its packing and storage. What are the factors affecting quality as per legal standards?

==END OF PAPER==

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