| Name: |
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Enrolment No:



UNIVERSITY OF PETROLEUM AND ENERGY STUDIES

End Semester Examination, December, 2024

Course: Milk process Technology Semester: V

Program: B.Tech Food Technology Time : 03 hrs.
Course Code: HSFT3010 Max. Marks: 100

Instructions: All Questions are compulsory

SECTION A

| SECTION A | | | | | | | | |
|-----------|--|--|-----------|-----|--|--|--|--|
| S. | Short answer que | stions/ MCQ/T&F (20Qx1.5M= 30 Marks) | 30 Marks | CO | | | | |
| No. | D 1 CT 1: : : : : : : : : : : : : : : : : : : | | | | | | | |
| 1 | Rank of India in cow milk product | | 1.5 | COL | | | | |
| | a) 1 st Rank c) 3 rd Rank | b) 2 nd Rank d) 4 th Rank | 1.5 marks | CO1 | | | | |
| | Which country has the highest buf | / | | | | | | |
| 2 | a) India | ratio milk production? | | | | | | |
| | b) Pakistan | | 1.5 marks | CO1 | | | | |
| | c) America | | 1.5 marks | COI | | | | |
| | d) Denmark | | | | | | | |
| 3 | What is the pH of milk? | | | | | | | |
| | a) 7.6 | | | | | | | |
| | b) 6.6 | | 1.5 marks | CO4 | | | | |
| | c) 6.0 | | | | | | | |
| | d) 5.6 | | | | | | | |
| 4 | What is the unit of acidity in milk? | | | | | | | |
| | a) Acetic acid | | | | | | | |
| | b) Lactic acid | | 1.5 marks | CO1 | | | | |
| | c) Leptic acid | | | | | | | |
| | d) Lauric acid | | | | | | | |
| 5 | Lactose is made up of: - | | | | | | | |
| | a) Glucose+ Fructose | | | | | | | |
| | b) Galactose+ Fructose | | 1.5 marks | CO5 | | | | |
| | c) Glucose+ Galactose | | | | | | | |
| | d) Fructose+Maltose | | | | | | | |
| 6 | Biological value of whey protein is | S: - | | | | | | |
| | a) Equal to egg | | | | | | | |
| | b) Less than egg | | 1.5 marks | CO1 | | | | |
| | c) More than egg | | | | | | | |
| | d) None of the above | | | | | | | |
| 7 | Milk is a good source of: - | | | | | | | |
| | a) Cyanocobalamin | | | | | | | |
| | b) Vitamin C | | 1.5 marks | CO4 | | | | |
| | c) Iron | | | | | | | |
| | d) All of the above | | | | | | | |
| | | | | | | | | |

| | | 1 | |
|----|---|--------------|-----|
| 8 | What is the basis of money payment? | | |
| | a) Vitamin Content | | |
| | b) Mineral content | 1.5 marks | CO1 |
| | c) Carbohydrate content | | |
| | d) Fat content | | |
| 9 | Which one is a platform test? | | |
| | a) Garber Test | | |
| | b) Kjeldal Test | 1.5 marks | CO4 |
| | c) Alcohol Test | | |
| | d) Fehling Test | | |
| 10 | Grade C milk is used for production of: - | | |
| | a) Curd | | |
| | b) Cheese | 1.5 marks | CO1 |
| | c) Paneer | | |
| | d) Yoghurt | | |
| 11 | HTST means: - | | |
| | a) High Temperature Short Time | | |
| | b) Happy temperature short time | 1.5 marks | CO1 |
| | c) Harsh temperature safety time | | |
| | d) None of the above | | |
| 12 | What is temperature and duration of LTLT? | | |
| | a) 72 °C for 15 minutes | | |
| | b) 63 °C for 30 minutes | 1.5 marks | CO5 |
| | c) 72 °C for 30 minutes | | |
| | d) 72 °C for 15 seconds | | |
| 13 | What is the fat and SNF percentage of whole milk? | | |
| | a) 6 and 9% | | |
| | b) 4.5 and 8.5% | 1.5 marks | CO5 |
| | c) 1.5 and 9% | | |
| | d) 3 and 9% | | |
| 14 | Write two differences between dahi and yoghurt. | 1.5 marks | CO1 |
| 15 | What is CIL? | | |
| 10 | a) Clean in place | | |
| | b) Clean in point | 1.5 marks | CO5 |
| | c) Clear in process | | |
| | d) Clear in point | | |
| 16 | Pressure used in single stage homogenization: - | | |
| | a) 1500 psi pressure | | |
| | b) 2000 psi pressure | 1.5 marks | CO5 |
| | c) 2500 psi pressure | 1.0 11101113 | |
| | d) 1000 psi pressure | | |
| 17 | Indicator microorganism of sterilization: - | | |
| 1 | a) Coxiella burnetiid | 1.5 marks | CO1 |
| | b) Lactobacillus bulgaricus | 1.5 marks | |
| | | | |

| c) Clostridium botulinum d) E. coli 18 Yoghurt incubation temperature is: - a) 43 °C b) 38 °C c) 35 °C d) 30 °C 19 Name the alcoholic fermented milk products: - a) Kefir b) Acidophilus milk c) Kumiss d) Both a and c 20 Principle of cream separator is: - a) Chemical nature b) Strength of milk components c) Density difference d) Melting point Difference 20 Short Answer Type Question (5 marks each) 21 Why is milk known as complete food? What is the nutritive value & importance of milk? 22 Describe briefly about the physical properties of milk? 23 What is homogenization? Discuss the theory and type of homogenization?(1+2+2 mark) 24 What is Acidophilus milk? Describe the processing of acidophilus milk? (1+4 marks) 25 CO1 26 Two case studies 15 marks each subsection 2 a) What is spray drying? Energy consumption and role of cyclone separator? (2+3+3 marks) b) What is butter? FSSAI specifications for butter and preparation procedure? (1+2+4 marks) b) What is cheening and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is cleaning and sanitization? Differ | | | | |
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| Section Sect | | | | ~~= |
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| marks) b) What is butter? FSSAI specifications for butter and preparation procedure? (1+2+4 marks) 2 a) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is CIP? Importance and procedure of CIP? (1+2+4 marks) SECTION- D (2Qx10M=20 Marks) Q Long Answer type Questions (10 marks each) 10 CO5 What is cheese? Differentiate between paneer and cheese? Describe cottage cheese preparation? (2+4+4 marks) What is the advantages of milk powders? Write down the FSSAI specifications for milk | | a) What is spray drying? Energy consumption and role of cyclone separator? (2+3+3 | | |
| b) What is butter? FSSAI specifications for butter and preparation procedure? (1+2+4 marks) 2 a) What is cleaning and sanitization? Different Cleaning and Sanitization agents used in milk industry? (2+6 marks) b) What is CIP? Importance and procedure of CIP? (1+2+4 marks) SECTION- D (2Qx10M=20 Marks) Q Long Answer type Questions (10 marks each) 20 Marks CO What is cheese? Differentiate between paneer and cheese? Describe cottage cheese preparation? (2+4+4 marks) What is the advantages of milk powders? Write down the FSSAI specifications for milk CO2 | | | 15 | CO3 |
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| SECTION- D (2Qx10M=20 Marks) Q Long Answer type Questions (10 marks each) 1 What is cheese? Differentiate between paneer and cheese? Describe cottage cheese preparation? (2+4+4 marks) 2 What is the advantages of milk powders? Write down the FSSAI specifications for milk 10 COA | | | 15 | CO ₂ |
| Q Long Answer type Questions (10 marks each) 1 What is cheese? Differentiate between paneer and cheese? Describe cottage cheese preparation? (2+4+4 marks) 20 Marks CO 10 CO5 10 CO5 | | | | |
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| preparation? (2+4+4 marks) What is the advantages of milk powders? Write down the FSSAI specifications for milk CO4 | | | 20 Marks | CO |
| What is the advantages of milk powders? Write down the FSSAI specifications for milk | 1 | | 10 | CO5 |
| | 2 | What is the advantages of milk powders? Write down the FSSAI specifications for milk | 10 | CO4 |
| powders? Write different types of milk powder? (3+4+3 marks) | | powders? Write different types of milk powder? (3+4+3 marks) | | |