# ASSIGNMENT SET - I

**Department of Nutrition**

**Mugberia Gangadhar Mahavidyalaya**



# Subject- B.Voc. in Food Processing

# Semester-I

# Paper Code: BVFPS103T: Liquid milk processing technology (Theory)

**Answer all the questions**

**UNIT-1:**

**Questions:**

4. How milk is secreted and laid down? (4)

5. Write different milking procedures. (5)

6. Write on clean milk production. (5)

**UNIT-2:**

**Questions:**

5. What are the objectives of NDDB? (3)

6. How operation flood conducted in India? (8)

7. Write contribution of Verghese Kurien in Indian dairy. (3)

**UNIT-3**

**Questions:**

2. Write the size range of bacteria. (1)
3. What are spores? (2)
4. Write stages of growth of bacteria. (2)
5. Which factors influence growth of bacteria. (2)
6. Classify bacteria according to optimum growth temperature. (3)

Or, What is psychotropic , mesophilic and thermophilic bacteria? (3)

**UNIT-4**

**Questions:**

1. Write procedure for direct and indirect UHT treatment with diagram. [8+8]
2. Why aseptic homogenizer is required in direct UHT treatment?[2]
3. Differentiate injection and infusion method of UHT sterilization. [3]
4. Describe aseptic packaging with flow diagram.[4+3]
5. Write relative advantages and disadvantages of paper/film packaging of milk over bottling. [2+2]
6. Write causes and prevention of following defects-Barny, Bitter, Cooked, Feed, Foreign, Heat-acid/ sour, malty, Rancid, (Oxidized, Oily, Metallic, Tallow), Salty, Weed. [ (1+1)×11]
7. Write lacto-peroxide system for raw milk preservation? [3]
8. How judging and grading of milk is done? [3]
9. What are the adulterants in milk? How they can be detected? [2+8]

**UNIT-5**

**Questions:**

1. What are the flavour of dahi and Yoghurt? (2)
2. Write microorganisms present in yoghurt. (2)
3. Write difference between dahi and yoghurt. (3)
4. Write flow diagram of yoghurt manufacture. (3)

**UNIT-6**

**Questions:**

1. What is the speed of clarifier? [2]
2. Write the merits and demerits of filtration. [4]
3. What is the object of filtration?[2]
4. Write the principle of cream separator. [2]
5. How cream is removed from whole milk in cream separator? [2]

**UNIT-7**

**Questions:**

7. Write mechanical washing for cane or bottle washing? (3)

8. What is CIP? Write its merits. (1+2)

9. Write types of CIP system? (2)

10. Write process for CIP of HTST pasteurizer, milk storage tank? (3+3)