# ASSIGNMENT SET - I

**Department of Nutrition**

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# Subject- B.Voc. in Food Processing

# Semester-I

# Paper Code: BVFPS201T: DAIRY PRODUCTS PROCESSING TECHNOLOGY

# (Theory)

**Answer all the questions**

**UNIT-1**

**Cream**

**Questions**:

1. Write the classification of cream? 3

2. Write formula for percentage SNF in cream? 2

3. Write formula for percentage of titratable acidity of cream? 2

**BUTTER**

**Questions:**

1. Write classification of butter. 4

2. Write composition of butter. 3

3. Write flow diagram of butter manufacture. 3

4. Write on cooling and ageing of cream. 3

**Butter oil and ghee**

**Questions:**

1. Define butter oil. (2)
2. Write chemical composition of butter oil. (2)
3. Write following method of manufacture of butter oil a) Direct evaporation b) Decantation c) Centrifugal seperation followed by vacuum drying d) Directly from cream by de-emulsification and centrifugal separation (each 3)
4. Write the factors infulencing keeping quality of butteroil. (3)
5. What is the permitted level of BHA in ghee/butter and WMP/partly SMP? (2)
6. Write causes and prevention of following defects - Brownish colour, coarse texture, rancid flavour, oxidized/oily/ metalic/ tallowy flavour.

Question for ghee - follow in unit 5

**UNIT-2**

**Questions:**

1. Classify ice cream. (4)

2. Write the ISI standard of ice cream. (1)

**UNIT-3**

**CONDENSED MILK**

**Questions:**

1. What is condensed milk? (2)
2. What is evaporated milk? (2)
3. What is sweetened condensed milk? (2)
4. What is unsweetened condensed milk? (2)
5. What is sweetened condensed skim milk?

**DRIED MILK**

**Questions:**

1. Write objectives of dried milk production. (2)

2. Write ISI standard for WMP and SMP. (3)

**DRIED MILK PRODUCTS**

**Questions:**

1. Write PFA standard of malted milk food. (2)

2. Write malted milk foods method of manufacture. (4)

UNIT-4

**Questions:**

1. Define cheese. 3
2. Write name of vegetable rennet. 1
3. What is the origin of cheddar cheese? 1
4. Classify cheese. 3
5. Write true nutritive value of cheese. 3
6. Write flow diagram of manufacture of cheddar cheese. 5
7. Write mechanism of rennet action during cheese making. 3
8. What is the casein/fat ratio in cheese making? 1
9. What should be the addition of calcium chloride level in milk during cheese making? 1

**UNIT-5**

**Questions:**

1.What due mean by Indian dairy products? (1)

2. What is the name of corresponding western product of Rabri? (1)

3. What is the name of Indian icecream? (1)

4. What should be the fat percentage of Khoa? (1)

5. Classify Khoa with the mention in sweets prepared from them? (3)

6. Why iron content of Khoa is higher than milk? (2)

**UNIT-6**

**Questions:**

1. What do mean by dairy by-product? [2]
2. Write name of cheeses prepared from skim milk.[2]
3. Write name of four cheeses which are prepared from skim milk. [2]
4. Write name of four cheeses which are prepared from whey. [2]
5. Write short note on baker’s cheese, quarg cheese, gammelost cheese and sapsago cheese. [2+2+2+2]

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