



Register Number:

DATE:25-10-19

ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
M.Sc. FOOD SCIENCE AND TECHNOLOGY – I SEMESTER
SEMESTER EXAMINATION - OCTOBER 2019
FST 1419 – TECHNOLOGY OF MILK AND MILK PRODUCTS

Time- 2 1/2 hrs

Max Marks-70

This paper contains 1 printed pages and 4 parts

I. Answer any Five of the following **5x3=15**

1. List the composition of milk.
2. Give the uses and shelf life of cream.
3. What are Whey proteins?
4. What is milk cake?
5. Write notes on Homogenisation.
6. Differentiate toned and double toned milk.
7. Give the significance of skimmed milk.

II. Answer any Five of the following **5x5=25**

8. Describe the process of Pasteurization.
9. Describe the production of condensed milk and its uses.
10. Illustrate the use of membrane technology in milk processing.
11. Give the production and uses of Yoghurt.
12. Discuss the storage of milk.
13. Describe the process of sanitation of dairy equipment.
14. What is Bactofugation? Explain.

III. Answer any Two of the following **2x10=20**

15. Discuss the physical and chemical properties of milk.
16. List the types of cheese and describe the production of cheddar cheese.
17. Discuss the process of detection of adulteration of milk.

IV. Answer the following **1x10=10**

- 18A. If milk contains added sugars which type of milk are we referring to?
Give its production.
- 18B. If milk is dehydrated, what product is produced? What are the methods used for producing the products?