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06BT752

Seventh Semester B.E. Degree Examination, Dec.2016/Jan.2017

Dairy BT

Time: 3 hrs.

Max. Marks:100

**Note: Answer FIVE full questions, selecting
at least TWO questions from each part.**

PART – A

- 1 a. Write a note on direct and indirect methods of assessment of microbial quality of milk. (12 Marks)
b. Give general characteristics and layout for a dairy plant. (08 Marks)
- 2 a. Discuss the impact of advances in genetic engineering on dairy industry. (12 Marks)
b. Write a note on spoilage of milk microorganisms. (08 Marks)
- 3 Write notes on :
a. Important groups of microorganisms present in milk.
b. Applications of Enzymes in dairy industry.
c. Homogenizers used in dairy industry.
d. Porch filling activity for milk and milk products. (20 Marks)
- 4 a. Enlist and discuss various methods of sanitization procedures employed in a milk processing unit. (10 Marks)
b. What is Pasteurization? Discuss in detail Batch, Flash and continuous methods of Pasteurization. (10 Marks)

PART – B

- 5 Write note on
a. Type of evaporators used in dairy industry
b. Automization unit and process
c. Material management in a dairy plant
d. Good Hygiene practices. (20 Marks)
- 6 a. With suitable examples, discuss various drying techniques used for dairy products. (12 Marks)
b. Write a note on applications of membrane processing in a dairy plant. (08 Marks)
- 7 Write notes on :
a. Heating and Ventilation (HVAC) System.
b. Why processing and utilization
c. Public awareness on quality and safety of dairy foods.
d. Classification of dairy plants. (20 Marks)
- 8 a. Elaborate the quality guidelines and food safety system as applicable to milk production and processing unit. (12 Marks)
b. Write a note on waste water treatment process for a dairy plant. (08 Marks)

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