

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION SP2023)

CLASS: IMSc
BRANCH: FOOD TECHNOLOGY

SEMESTER : VI
SESSION : SP2023

SUBJECT: FT308 DAIRY TECHNOLOGY

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a)	Explain the disposition of Indian milk production.	[2] 1	2
Q.1(b)	Enlist the milk production in context of Indian scenario.	[3] 1	4
Q.2(a)	Draw the structure of the Indian dairy sector.	[2] 1	1
Q.2(b)	Explain the milk quality standards under BIS.	[3] 1	2
Q.3(a)	Enumerate the principle of freeze drying in milk.	[2] 2	2
Q.3(b)	Point out the composition of whey protein.	[3] 2	4
Q.4(a)	Draw the flowchart diagram of milk powder production.	[2] 2	1
Q.4(b)	Define malted milk and classify it.	[3] 2	1,3
Q.5(a)	Define cream according to FSSR 2011 (legal definition)	[2] 3	1
Q.5(b)	Describe the types of fat in rich dairy products.	[3] 3	2

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