

**2003001105030002**  
**EXAMINATION OCTOBER 2024**  
**BACHELOR OF SCIENCE (FIFTH SEMESTER)**  
**DAIRY TECHNOLOGY - LEVEL 3**

[Time: As Per Schedule]

[Max. Marks: 50]

**Instructions:**

**1. Fill up strictly the following details on your answer book**

- a. Name of the Examination: **BACHELOR OF SCIENCE (FIFTH SEMESTER)**
  - b. Name of the Subject: **DAIRY TECHNOLOGY - LEVEL 3**
  - c. Subject Code No: **2003001105030002**
2. Sketch neat and labelled diagram wherever necessary.  
3. Figures to the right indicate full marks of the question.  
4. All questions are compulsory.

Seat No:

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Student's Signature

**Q.1 Attempt the following questions in short (Any Four)**

**8**

- a) Define: Milk.
- b) Examples of mastitis causing microorganisms.
- c) What is milk wine?
- d) Differentiate between Curd and Yoghurt.
- e) How do probiotics compete with pathogenic bacteria?

**Q.2 Attempt Any Two:**

**14**

- a) Note on: Methods of Pasteurization.
- b) Explain any four test which are generally used to check milk quality.
- c) Milk Transportation and set up for dairy at small scale.

**Q.3 Explain in detail Any Two:**

**14**

- a) Justify: various sources of contamination to Milk.
- b) Write on: LAB
- c) Write steps on: Cheese Production.

**Q.4 Attempt Any Two of the following:**

**14**

- a) Note on: Indian Fermented Beverages.
- b) Why Probiotics are considered as "Health Immunity Booster"?
- c) Give Biochemistry of Prebiotics.

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