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SUBJECT CODE NO: -BB-2463
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc (CBCGS)(Pattern 2022) S.Y SEM III
Examination November / December 2024
Dairy Science & Technology-VIII Traditional Indian Dairy Products

[Time: 1:30 Hours]**[Max. Marks:40]**

Please check whether you have got the right question paper.

N. B

- i) Attempt all questions.
- ii) All questions carry equal marks.
- iii) Illustrate your answer with suitable labelled diagram.

Q.1 Define khoa and describe traditional method of khoa making.**10****OR**

Describe the process of manufacture of channa.

**Q.2** Define 'Makkhan' describe method of Manufacture.**10****OR**

Explain to fuctrers greeting fat losses in makkhan.

Q.3 Write short notes (any two).**10**

- a) Rabri
- b) Peda
- c) Rosogolla
- d) Renovation of ghee.

Q.4 Write short notes (any two).**10**

- a) Rajbhog
- b) Kala kand
- C) Ras anguri
- d) Grading of Ghee
