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SUBJECT CODE NO: - BB-2456
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc (CBCGS)(Pattern 2022) T.Y SEM V
Examination November / December 2024
Dairy Science & Technology-XVII Cheese and Fermented milk products

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

Please check whether you have got the right question paper.

N. B

- 1) Attempt all questions.
- 2) All questions Carry equal marks
- 3) Illustrate your answers with Suitable labelled diagram.

Q.1 Define Starter culture. Explain factors affecting quality of Starter Culture.**10****OR**

Explain method of Cheddar cheese making

**Q.2 Explain method of preparation of Lassi.****10****OR**

What do you mean by fermented milk products? Describe in brief method of preparation of Cottage Cheese

Q.3 Write short notes on any two**10**

- a) Yoghurt
- b) Renetting
- c) Packaging of cheese
- d) Shrikhand

Q.4 Write short notes on any two**10**

- a) Dahi
- b) Storage of Cheese
- c) Acidophilus milk
- d) Paraffining of Cheese