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SUBJECT CODE NO: -BB-2384
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. (CBCGS) (Pattern 2022) T.Y SEM V
Examination November / December 2025
Dairy Science & Technology-XVII Cheese and Fermented milk products

[Time: 1:30 Hours]

[Max. Marks: 40]

Please verify that you have received the correct question paper.

N. B

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

Q1 Define "Cheese", with the help of flow diagram explain in brief about preparation of cheddar cheese. 10

OR

Explain method of preparation of pizza cheese.

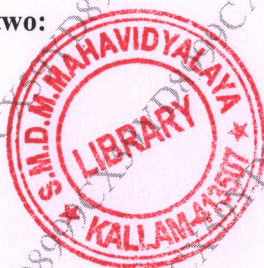
Q2 Explain defects of cheese with causes & their prevention. 10

OR

Describe method of preparation of acidophilus milk.

Q3 Write short notes on any two: 10

- a) Kumiss
- b) Rennet
- c) Starter defects
- d) Cottage cheese



Q4 Write short notes on any two 10

- a) Cultured butter milk
- b) Whey
- c) Bulgarian milk
- d) Gouda cheese