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SUBJECT CODE NO:- B-2096
FACULTY OF SCIENCE & TECHNOLOGY
B.Sc. S.Y (Sem-IV)
Examination November/December-2022
Dairy Science and Technology Paper-XII
Cheese & Fermented Milk Products

[Time: 1:30 Hours]

[Max. Marks: 50]

Please check whether you have got the right question paper.

- N.B 1) Attempt all questions
 2) Illustrate your answer with suitable labeled diagram
- Q. 1 1. What is cheese? Explain the method of manufacture of cottage cheese. 20
OR
 2. Define rennet & explain its role & mechanism in cheese making. 20
- Q. 2 1. Define 'Dahi' & explain its method of manufacture with flow diagram. 20
OR
 2. Write the short note on any four of the following 20
 a) Mozzarella cheese
 b) Lassi
 c) Cheddaring
 d) Kummis
 e) Quality of starter culture
 f) Bulgarian milk
- Q. 3 Write the correct answer for the following multiple choice question 10
 1. _____ percent inoculum is used for the preparation of starter cultures.
 a) 0.5 b) 1.0 c) 1.5 d) 2.0
 2. In cheese making standardization refers to adjustment of _____ ratio
 a) Casein/Fat b) Moisture/Fat c) Lactose/Casein d) Fat/Casein

3. Milk for starter culture should be heated not less than _____.
 - a) 82 °
 - b) 90 °
 - c) 92 °
 - d) 10 °
4. Kumiss contain _____ percent alcohol.
 - a) 1
 - b) 1.5
 - c) 2.5
 - d) 4.5
5. For lactic fermentation in yoghurt _____ number of microorganism strains are used
 - a) One
 - b) Two
 - c) Three
 - d) Four
6. _____ is not fermented milk product
 - a) Kumiss
 - b) Kefir
 - c) Kulfi
 - d) Dahi
7. The end of cheddaring process is indicated by _____ ph
 - a) 2.5
 - b) 4.0
 - d) 5.4
8. _____ is not cheese making process.
 - a) Renneting
 - b) Pasteurization
 - c) Churning
 - d) Para tinning
9. Cheese is a product made from curd by coagulation of mainly _____
 - a) Lactose
 - b) Fat
 - c) Casein
 - d) All of above
10. _____ cheese is usually made from skim milk
 - a) Processed
 - b) Mozorella
 - c) Cottage
 - d) Cheddar