

Time: One Hour

Max. Marks: 25

instruction

- solve any 25 questions from Q.1 to Q.30

- 1 \_\_\_\_\_ is the fat rich dairy product.  
 (A)Khoa (B)Kheer (C)Basundi (D)Makkhan
- 2 Panir is used for preparation of  
 (A)Rossogolla (B)Kalakand (C)Channa kheer (D)Vegetable dish
- 3 Fat percent in dhap khoa rangon from \_\_\_\_\_  
 (A)18 to 33 (B)20 to 23 (C)24 to 26 (D)27 to 30
- 4 Khurchan is used for preparation of \_\_\_\_\_ milk product  
 (A)Sandesh (B)Rasmalai (C)Rajbhog (D)None of above
- 5 Pale yellow colour of cow acid commonly used is \_\_\_\_\_  
 (A)Carotene (B)Phopholipicle (C)Vitamins (D)None of above
- 6 For preparation of channa acid commonly used is \_\_\_\_\_  
 (A)Citric (B)lactic (C)Both A&B (D)Hydroloric
- 7 Kheer is \_\_\_\_\_ milk product  
 (A)Fat rich (B)Desiccated (C)Heat and acid consulate (D)Name of above
- 8 On an average protein percent in channa prepared from buffalo milk is \_\_\_\_\_  
 (A)10.4 (B)14.4 (C)20.4 (D)24.4
- 9 The composition of rabri dipent upon \_\_\_\_\_  
 (A)Type of milk (B)Degree of concentration (C)Percent of sugar added (D)All of the above
- 10 Channa is highly suitable for preparation of milk sweet  
 (A)Cow milk (B)Buffalo milk (C)Goat milk (D)Sheep milk
- 11 Industrial process for panir preparation utilized \_\_\_\_\_ coagulants  
 (A)Lamon (B)Citric acid (C)Nitri acid (D)None of above
- 12 Burfi is prepared from \_\_\_\_\_  
 (A)Khoa and maida (B)Khoa and baking powder (C)Khoa and sugar (D)None of above
- 13 Channa is high in \_\_\_\_\_ minerals  
 (A)Calcium and phosphorub (B)Potassium and sodium (C)Magnesium and citrate (D)None of above
- 14 Channa kheer is prepared from  
 (A)Rajbhog (B)Rasmalai (C)Rasnaguri (D)None of above
- 15 \_\_\_\_\_ flavour defects occered in channa due to lipase action on the fat  
 (A)Ranchid (B)Sour (C)State (D)Smoky
- 16 Sandesh is prepared from \_\_\_\_\_  
 (A)Channa poda (B)Rasmalai (C)Rasnaguri (D)Name of above
- 17 Standred range of specific granty of ghee ranges from \_\_\_\_\_  
 (A)0.90 to 0.92 (B)0.93 to 0.94 (C)0.95 to 0.96 (D)0.97 to 0.98
- 18 \_\_\_\_\_ is not sweet milk product prepared from channa  
 (A)Panir (B)Channa podo (C)Rasmali (D)Sandesh
- 19 \_\_\_\_\_ Milk is used for preparation of khurchan  
 (A)Toned (B)Buffalo (C)Mare (D)None of above
- 20 Yield of khoa will depend on \_\_\_\_\_  
 (A)Type of khoa (B)Type of milk (C)Quality of milk (D)All of above
- 21 \_\_\_\_\_ product is preferably prepared from, makkhan  
 (A)Dahi (B)Cremary butter (C)Ghee (D)None of above
- 22 Solidifying point in ghee varies from \_\_\_\_\_ c  
 (A)15 to 28 (B)29 to 35 (C)36 to 42 (D)43 to 51
- 23 Lactic acid content in the makkhan should not be more than \_\_\_\_ percent  
 (A)0.1 (B)0.2 (C)0.3 (D)0.4
- 24 Desirable flavor, body and texture in ghee product  
 (A)Deshi (B)Cremary butter (C)Cream (D)None of above
- 25 For increasing self life of khoa it should be stared at \_\_\_\_\_ 0c temprecher  
 (A)15 to 20 (B)20 to 30 (C)30 to 40 (D)40 to 50
- 26 Final temprecher of clarification of ghee making in cxmary butter method ranges from \_\_\_\_\_ 0c  
 (A)100 to 110 (B)110 to 120 (C)120 to 130 (D)130 to 140
- 27 Channa podo is used for preparation of \_\_\_\_\_

## Examination October 2020

- (A) Channa kheer (B) burfi (C) Basundi (D) None of above
- 28 According to AGMARK mainstux content in ghee should not be more than \_\_\_\_\_ percent  
(A) 0.2 (B) 0.3 (C) 0.4 (D) 0.5
- 29 For preparation basundi sugar is added at the rate of \_\_\_\_\_ percent on milk basis  
(A) 1-2 (B) 5-6 (C) 9-10 (D) None of above
- 30 Ghee is used for \_\_\_\_\_  
(A) Direct consumption (B) Frying (C) Both A & B (D) Makkhan preparation