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Question Paper Code: 59713

B.E. / B.Tech. DEGREE EXAMINATION, DEC 2020

Fifth Semester

Agriculture Engineering

15UAG702 - DAIRY AND FOOD ENGINEERING

(Regulation 2015)

Duration: One hours

Maximum: 30Marks

PART A - (6 x 1 = 6 Marks)

(Answer any six of the following questions)

1. The mechanical treatment to break fat globules into smaller size is known as CO1- R
(a) Pasteurization (b) Creaming (c) Homogenization (d) All of the above
2. The first milk that a cow produces after calving is called CO1- R
(a) Skim milk (b) Colostrum (c) High fat milk (d) None of the above
3. The process of fermentation of cream with the help of suitable starter CO2-R
culture
(a) Fermentation (b) Creaming (c) Ripening (d) Renneting
4. Solid curd obtained after filtration of coagulum is called CO2- R
(a) Channa (b) Paneer (c) Curd (d) Yoghurt
5. Find the odd one out CO3- R
(a) Vitamin A (b) Vitamin D (c) Vitamin C (d) Vitamin K
6. The most commonly found reactions in food and biological systems CO3- R
(a) Zero order (b) First order (c) Second order (d) All the above
7. _____ induces molecular friction in water molecules to produce heat. CO4- R
(a) Irradiation (b) Microwave (c) Dielectric heating (d) All the above
8. Instant coffee is also called as CO4- R
(a) RT drink coffee (b) Soluble coffee (c) Fast coffee (d) Both (a) and (c)
9. Which of the following packaging materials is chemically inert? CO5- U
(a) Metals (b) Plastic (c) Paper (d) Glass

10. Filling of sterile containers with commercially sterile product is known as ____ CO5- U
- (a) Passive packaging (b) Active Packaging
(c) Aseptic Packaging (d) Intelligent packaging

PART – B (3 x 8= 24 Marks)

(Answer any three of the following questions)

11. Write about of the production of high quality milk. CO1- U (8)
12. Write in brief on the dairy effluent treatment process. CO2- U (8)
13. Explain about the effect of interaction of heat energy on food components. CO3- U (8)
14. Explain about the extraction, manufacturing and processing of fat and oils. CO4- U (8)
15. Elaborate on the topic food plant location with neat sketch. CO5- U (8)