

Enrollment No./Seat No.:

GUJARAT TECHNOLOGICAL UNIVERSITY
Bachelor of Vocation - SEMESTER - II EXAMINATION - SUMMER 2025

Subject Code: BV02009041

Date: 30-05-2025

Subject Name: Dairy Technology

Time:10:30 AM TO 12:30 PM

Total Marks: 50

Instructions

- 1. Attempt all questions.**
- 2. Make Suitable assumptions wherever necessary.**
- 3. Figures to the right indicate full marks.**
- 4. Use of simple calculators and non-programmable scientific calculators are permitted.**

	Marks
Q.1 (a) What is Milk? Explain the sources and composition of milk?	05
(b) Describe the grading of milk and types of grade with details explanation.	05
Q.2 (a) Draw a flowchart of milk processing and describe each step briefly.	05
(b) Explain the process of pasteurization of milk (LTLT, HTST, UHT) with suitable diagrams.	05
OR	
(b) Differentiate between toned milk, double toned milk, and standardized milk.	05
Q.3 (a) Describe the process of cream separation and bactofugation.	05
(b) Describe the manufacturing process of any two of the following:	05
• Paneer	
• Shrikhand	
• Ghee	
OR	
(a) What is spray drying? Discuss the process of instantization of milk.	05
(b) What is CIP? Describe its cleaning procedure and efficiency measurement.	05
Q.4 (a) List different cleaning agents used in the dairy plant and explain their functions.	05
(b) Describe the process of milk collection and transportation.	05
OR	
(a) What is standardization of milk? Explain Pearson's Square method.	05
(b) What is pasteurization? List and describe the different types of pasteurization.	05
Q.5 (a) Write short notes on:	05
(a) Homogenization	
(b) Grading of milk	
(b) Enlist the special milks and explain all.	05

OR

- (a)** What is CIP? Explain the methods of CIP. **05**
- (b)** What are the factor affecting personal hygiene in dairy plant? Explain in brief. **05**
