



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION (Dec,2025).
B Tech (Sem 5)

Roll No.....

15.12.25
B Tech
5th Sem.

Paper Title: Dairy Technology; Paper Code: -BFTC-501

Time allotted: 2Hrs 30Min

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section. No continuation sheets will be provided.

Section-A (2 Marks each, Attempt All)

Questions

Mapping

- | | |
|---|-----------|
| Q1. What is isoelectric point? What is the isoelectric point of casein? | PO:1/CO:1 |
| Q2. When is the national and international milk day celebrated? | PO:1/CO:1 |
| Q3. Name some innovative products of Amul? | PO2:/CO:2 |
| Q4. Why is tetra pack called so? Write the layers it is made up of? | PO:2/CO:4 |
| Q5. What is CIP and milk stone? | PO:1/CO:5 |

Section- B (Attempt any 5) (6 Marks Each)

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|---|-----------|
| Q6 What do you understand by standardisation of milk and why is it done? How many parts by weight of 80% cream and 6% milk must be mixed to make milk testing 8% fat? | PO1:/CO:2 |
| Q7 Explain in detail the manufacturing of an Indian sweet kalakand. Discuss the principle behind each step. | PO1:/CO:2 |
| Q8 Explain in detail the process of spray drying and drum drying for the manufacture of dried milk | PO1:/CO:2 |
| Q9 Explain 5 defects each in cheese and rosogulla. | PO2:/CO:4 |
| Q10 Explain in brief the method of manufacture of yogurt. | PO1:/CO:5 |
| Q11 What are platform tests? Explain in detail 5 basic platform tests | PO1:/CO:4 |
| Q12 Explain in detail the major components of milk. | PO:2/CO:2 |

Section C (Attempt any 2) (10 Marks Each)

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| Q13. Give the definition of milk as per PFA and draw flow sheet of process of manufacturing of milk and explain each step-in detail. | PO1:/CO:2 |
| Q14. Give the definition of cream as per PFA and draw flow sheet of process of manufacturing of cream and explain the methods of cream separation in detail. | PO1:/CO:3 |
| Q15. Give the definition of cheese as per PFA and draw flow sheet of process of manufacturing of cheese and explain each step-in detail. | PO1:/CO:4 |
| Q16. Give the definition of ice-cream as per PFA and draw flow sheet of process of manufacturing of milk and explain all the ingredients of mix in detail. | PO1:/CO:5 |