



PART – B

(5 x 13 = 65 Marks)

Q.No.	Questions	Marks	KL	CO
11.	a) Discuss a detailed note on the FSSAI Standards for milk and milk products.	8+5	K1	CO1
	(OR)			
	b) Elaborate a detailed note on the Microbiology of milk and its functional significance.	7+6	K1	CO1
12.	a) Write a detailed note on Ultra-high temperature processing of milk.	13	K3	CO2
	(OR)			
	b) Describe a detailed note on non-thermal processing techniques of milk.	13	K3	CO2
13.	a) Elaborate a detail account on the industrial production of fermented dairy products.	13	K3	CO3
	(OR)			
	b) Write a detailed note on the industrial production of fat-rich dairy products.	13	K3	CO3
14.	a) Describe in detail the manufacturing process and production of milk by-products.	8+5	K3	CO4
	(OR)			
	b) Discuss in detail the manufacturing process and production of vegan milk.	7+6	K3	CO4
15.	a) Give a detailed note on the aseptic food processing and packaging of dairy products.	8+5	K4	CO5
	(OR)			
	b) Explain a detailed note on modern packaging techniques for dairy products.	13	K4	CO5

PART – C

(1 x 15 = 15 Marks)

Q.No.	Questions	Marks	KL	CO
16.	a) Discuss pros and cons of “plant-based milk alternatives as an emerging segment of functional foods”.	7+8	K4	CO4
	(OR)			
	b) Write a detailed note on the human health benefits of dairy products.	15	K4	CO5