



	b)	Portray the different properties of milk and explain each.	13	K2	CO1
12.	a)	Enlist the types of microorganisms found in raw milk. Exemplify the different tests performed to identify these microorganisms.	13	K2	CO2
		(OR)			
	b)	State the importance of proper cooling of milk. Summarize the different ways of storing milk before processing.	13	K2	CO2
13.	a)	Compare and contrast the HTST, LTST and UHT processing of milk. Add the pros and cons of each.	13	K2	CO3
		(OR)			
	b)	i. Identify the principle behind cream separation from milk.	5	K2	CO3
		ii. Discover the production methodology of milk powder from milk.	8		
14.	a)	With a neat process flow sheet, depict the large-scale production methodology of butter and ghee.	13	K2	CO4
		(OR)			
	b)	Identify the different fermented dairy products. Discuss the commercial scale production methodology of anyone.	13	K2	CO4
15.	a)	Expand CIP and SIP flow system. Explain its significance in dairy plant.	13	K2	CO5
		(OR)			
	b)	Elaborate the best practices performed to effectively monitor the cleaning and sanitation in dairy plants.	13	K2	CO5

#### PART – C

(1 x 15 = 15 Marks)

Q.No.	Questions	Marks	KL	CO
16.	a) Predict the future of the global dairy packaging industry with the recent innovations in milk packaging and filling.	15	K3	CO3
	(OR)			
	b) What is Vegan milk? Classify the different sources of Vegan milk and brief each. Tabulate its pros and cons.	15	K3	CO4