

Second Year

DAIRYING**Second Year (P.C. 106/71)****Subject : Quality Control of Milk & Processing****Paper - I****Time : 3 Hours****Max. Marks : 50****Section - I****(1 x 8 = 8 Marks)**

1. Sampling of milk for physical and chemical examination.
2. Conduct platform tests for given sample of milk.
3. Fat estimation in milk.
4. SNF estimation in milk.
5. Detection of adulterants in milk.
6. Detection of preservatives in milk.

Section - II**(1 x 8 = 8 Marks)**

7. Perform SPC count.
8. Perform DMC count.
9. Conduct MBRT test.
10. Conduct Resazurin test
11. Explain about cream separator.
12. Explain about HTST pasteurizer.

Section - III**(2 x 4 = 8 Marks)**

13. (a) Sediment test.
(b) CIP cleaning.
14. (a) COB test.
(b) Procedure for can washing
15. (a) Sketch diagram of boiler
(b) Sterilized milk preparation.
16. (a) Write about filter and clarifiers

- (b) Cleaning and sanitization of dairy equipment
- 17. (a) Estimation of yeast and moulds.
 - (b) Packing of milk in sachets and bottles.
- 18. (a) Milk transportation.
 - (b) Milk collection

Section - IV**(2 x 4 = 8 Marks)**

- 19. (a) Heat stability test.
 - (b) Activities at reception dock.
- 20. (a) Dairy effluent treatment
 - (b) Study of bulk cooler
- 21. (a) Plate Chiller
 - (b) Desirable characters of detergents.
- 22. (a) Desirable characteristics of sanitizer
 - (b) Sketch diagram of refrigeration cycle.
- 23. (a) Parts of cream separator.
 - (b) Sampling of milk for microbiological tests.
- 24. (a) Explain about filters in dairy
 - (b) Coliform count test.

Section - V**(4 x 2 = 8 Marks)****Identification**

- 25. (a) Sediment test apparatus.
 - (b) Sample bottle.
 - (c) Sachet pack
 - (d) Tetra pack.
- 26. (a) Metal Key / Lock stopper key.
 - (b) Burtyometer.
 - (c) Rubber stopper

- (d) Milk Pipette (10.75 ml)
27. (a) Cream outlet
(b) Milk supply can
(c) Milk can
(d) Tin pack
28. (a) Skim milk outlet
(b) Milk distributor
(c) Glass bottle
(d) Test tube
29. (a) Milk float
(b) Rubber ring
(c) Burette
(d) Acid pipette (Double bulb)
30. (a) Top disc
(b) Intermediary discs
(c) Deep freezer
(d) Milk filter

Section - VI

Record	5 Marks
Viva	5 Marks

DAIRYING**Second Year****MODEL QUESTION PAPER****Subject : Quality Control of Milk & Processing****Paper - I****Time : 3 hours****Max. Marks : 50****Section - I****1 x 8 = 8 marks**

3. Fat estimation in milk.

Section - II**1 x 8 = 8 Marks**

8. Perform DMC count

Section - III**2 x 4 = 8 Marks**

14. (a) COB test.

(b) Procedure for can washing

Section - IV**2 x 4 = 8 Marks**

21. (a) Plate Chiller

(b) Desirable characters of detergents.

Section - V**4 x 2 = 8 Marks**

26. (a) Metal Key / Lock stopper key

(b) Butyrometer

(c) Rubber stopper

(d) Milk pipette (10.75 ml)

Section - VI**Record****5 Marks****Viva****5 Marks**

Note : The Serial numbers of the questions mentioned above are the serial numbers in question bank. In practical examination only the serial number of the questions will be given, the examiner shall decode it with question bank and give the questions.

DAIRYING**Second Year****PRACTICAL SCHEME OF VALUATION****Subject : Quality Control of Milk & Processing****Paper - I****Time : 3 hours****Max. Marks : 50****Section - I & II Major Questions (1 x 8 = 8 marks)**

- | | | |
|------------------------------------|---|---------|
| 1. Principle / Objective / Purpose | : | 1 mark |
| 2. Materials | : | 1 mark |
| 3. Procedure / Method | : | 4 marks |
| 4. Result / Observation / Comment | : | 2 marks |

Section - III & IV Minor Questions (A) (B) (2 x 4 = 8 Marks)

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|------------------------------|---|---------|
| 1. Purpose / Use / Objective | : | 1 mark |
| 2. Method / Description | : | 2 marks |
| 3. Result or Remark | : | 1 mark |

Section - V Identification and Use**(4 x 2 = 8 marks)**

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|-----|---|-------------------|---|--------|
| (a) | } | Identification | : | 1 mark |
| (b) | | | | |
| (c) | | Uses / Importance | : | 1 mark |
| (d) | | | | |

Section - VI

- | | | |
|---------------|---|---------|
| Record | : | 5 Marks |
| Viva | : | 5 Marks |

DAIRYING**Second Year (P.C. 106/72)****Subject : Milk Products****Paper - II****Time : 3 Hours****Max. Marks : 50****Section - I****(1 x 8 = 8 Marks)**

1. Describe in detail about flavoured milk preparation.
2. Preparation of Desi Ghee.
3. Preparation of Khoa.
4. Preparation of Rasogolla.
5. Preparation of Ice Cream.
6. Preparation of Channa.

Section - II**(1 x 8 = 8 Marks)**

7. Describe in detail about sterilized flavoured milk preparation.
8. Preparation of Creamery Ghee.
9. Detail about various packing materials.
10. Preparation of Burfi.
11. Preparation of Kulfi.
12. Marketing of liquid milk.

Section - III**(1 x 8 = 8 Marks)**

13. Explain about preparation of Butter.
14. Explain about preparation of toned milk.
15. Explain about preparation of Kheer.
16. Explain about preparation of Kalakhand.
17. Explain about preparation of Dahi.
18. Explain about the condensed milk preparation.

Section - IV**(1 x 8 = 8 Marks)**

19. Describe butter milk preparation.
20. Describe and prepare Gulabjamun.
21. Skim milk preparation.
22. How do you prepare Cottage Cheese.
23. Preparation method of Double toned milk.
24. Agmark standards of Ghee.

Section - V**(4 x 2 = 8 Marks)****Identification**

25. (a) Flavoured Milk
(b) Ghee
(c) Milk Powder
(d) Sample Bottle
26. (a) Sterilized milk
(b) Kheer
(c) Dahi
(d) Channa
27. (a) Toned milk
(b) Srikhand
(c) Khoa
(d) Pista nuts
28. (a) Double toned milk
(b) Kulfi
(c) Paneer
(d) Sugar
29. (a) Cream
(b) Butter milk

- (c) Cheese
 - (d) Ice Cream Cup.
30. (a) Butter
- (b) Whey
 - (c) Karahi
 - (d) Cream separator

Section - VI

Record	5 Marks
Viva	5 Marks

DAIRYING**MODEL QUESTION PAPER****Subject : Milk Products****Paper - II****Time : 3 hours****Max. Marks : 50****Section - I****1 x 8 = 8 marks**

3. Preparation of Khoa.

Section - II**1 x 8 = 8 Marks**

9. Detail about various packing materials.

Section - III**1 x 8 = 8 Marks**

16. Explain about preparation of Kalakhand.

Section - IV**1 x 8 = 8 Marks**

22. How do you prepare Cottage Cheese.

Section - V**4 x 2 = 8 Marks****Identification**

25. (a) Flavoured Milk

(b) Ghee

(c) Milk Powder

(d) Sample Bottle

Identification : 1 mark

Uses / Importance : 1 mark

Section - VI**Record****5 Marks****Viva****5 Marks**

Note : The Serial numbers of the questions mentioned above are the serial numbers in question bank. In practical examination only the serial number of the questions will be given, the examiner shall decode it with question bank and give the questions.

DAIRYING**Second Year****PRACTICAL SCHEME OF VALUATION****Subject : Milk Products****Paper - II****Time : 3 hours****Max. Marks : 50****Section - I,II,III,IV Major Questions (1 x 8 = 8 marks)**

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|------------------------------------|---|---------|
| 1. Principle / Objective / Purpose | : | 1 mark |
| 2. Materials | : | 1 mark |
| 3. Procedure / Method | : | 4 marks |
| 4. Result / Observation / Comment | : | 2 marks |

Section - V Identification and Use**(4 x 2 = 8 marks)**

- | | | | | |
|-----|---|-------------------|---|--------|
| (a) | } | Identification | : | 1 mark |
| (b) | | | | |
| (c) | | Uses / Importance | : | 1 mark |
| (d) | | | | |

Section - VI

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|---------------|---|---------|
| Record | : | 5 Marks |
| Viva | : | 5 Marks |

DAIRYING**Second Year (P.C. 106/73)****Subject : Dairy Economics, Extension and
Entrepreneurship****Paper - III****Time : 3 Hours****Max. Marks : 50****Section - I****(1 x 8 = 8 Marks)**

1. Preparation of project report for 2 dairy animal unit.
2. Preparation of project report for 10 dairy animal unit.
3. Preparation of project report for 50 dairy animal unit.
4. How do you plan for transportation of milk.
5. Care and handling of camera.
6. Care and handling of overhead projector.

Section - II**(1 x 8 = 8 Marks)**

7. Preparation of project for 5000 liters milk processing unit.
8. Preparation of project for 50,000 liters milk processing unit.
9. How do you select milk shed area.
10. Filling cattle insurance form and procedure for claiming.
11. Give proforma for four register maintained in dairy farm.
12. How do you develop entrepreneurship among youth.

Section - III**(1 x 8 = 8 Marks)**

13. Planning for transportation routes.
14. Preparation of poster.
15. Preparation of chart.
16. Preparation of Bulletin.
17. Preparation of Model.
18. Name financial records in dairy plant.

Section - IV**(2 x 4 = 8 Marks)**

19. (a) Marketing of liquid milk.
(b) Balance sheet for dairy farm.
20. (a) Preparation of animal for shows.
(b) Feed back from consumer.
21. (a) Planning for organization of animal shows
(b) Two axis pricing system.
22. (a) Objectives of animal insurance.
(b) Planning for advertisement for milk products.
23. (a) Feed back from consumer.
(b) Basic cost involved in milk products pricing.
24. (a) Survey for consumer demand.
(b) Case study of successful dairy farmer.

Section - V**(4 x 2 = 8 Marks)****Identification**

25. (a) Insurance form
(b) Slide Projector
(c) Poster
(d) Stock cum sales register.
26. (a) Camera
(b) Chart
(c) Indent book.
(d) Loud Speaker
27. (a) Overhead projector
(b) Bulletin
(c) Cash book
(d) Stock cum sale record.

28. (a) Television
(b) Pamphlets.
(c) Glass Slide
(d) News Paper
29. (a) Milk distribution form
(b) Death report form
(c) Banner
(d) Compact Disk
30. (a) Balance sheet
(b) DVD Player
(c) Insurance claim form
(d) Daily cash book

Section - VI

Record	5 Marks
Viva	5 Marks

DAIRYING
MODEL QUESTION PAPER

Subject : Dairy Economics, Extension and Entrepreneurship

Paper - III

Time : 3 hours

Max. Marks : 50

Section - I

1 x 8 = 8 marks

4. How do you plan for transportation of milk.

Section - II

1 x 8 = 8 Marks

10. Filling cattle insurance form and procedure for claming.

Section - III

1 x 8 = 8 Marks

16. Preparation of Bulletin.

Section - IV

2 x 4 = 8 Marks

20. (a) Preparation of animal for shows.

(b) Feed back from consumer.

Section - V

4 x 2 = 8 Marks

26. (a) Camera

(b) Chart

(c) Indent book.

(d) Loud Speaker

Section - VI

Record

5 Marks

Viva

5 Marks

Note : The Serial numbers of the questions mentioned above are the serial numbers in question bank. In practical examianation only the serial number of the questions will be given, the examiner shall decode it with question bank and give the questions.

DAIRYING**Second Year****PRACTICAL SCHEME OF VALUATION****Subject : Dairy Economics, Extension and Entrepreneurship****Paper - III****Time : 3 hours****Max. Marks : 50****Section - I,II,III Major Questions (1 x 8 = 8 Marks)**

- | | | |
|------------------------------------|---|---------|
| 1. Principle / Objective / Purpose | : | 1 mark |
| 2. Materials | : | 1 mark |
| 3. Procedure / Method | : | 4 marks |
| 4. Result / Observation / Comment | : | 2 marks |

Section - IV Minor Question (A) (B) (2 x 4 = 8 Marks)

- | | | |
|------------------------------|---|---------|
| 1. Purpose / Use / Objective | : | 1 mark |
| 2. Method / Description | : | 2 marks |
| 3. Result or Remark | : | 1 mark |

Section - V Identification and Use**(4 x 2 = 8 Marks)**

- | | | | | |
|-----|---|-------------------|---|--------|
| (a) | } | Identification | : | 1 mark |
| (b) | | | | |
| (c) | | Uses / Importance | : | 1 mark |
| (d) | | | | |

Section - VI

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|---------------|---|---------|
| Record | : | 5 Marks |
| Viva | : | 5 Marks |