

**Biyani Girls College**  
**Model test paper A**  
**B.Sc Biotech –II**  
**Food and Dairy Technology**

**Time allowed: 3hrs**

**Max**

**Marks=50**

**Q1 is compulsory. Attempt any 5 in all.**

**Q1. (i) What is rennin?**

**(1x10)**

- \_\_\_\_\_ is made by fermenting milk with a mixture of *L.bulagricus* and *S. thermophilus*
- Name two acids which are responsible for souring of food products
- In dairy products during spoilage, red colour appears due to \_\_\_\_\_ organism.
- \_\_\_\_\_ is the main organism responsible for turbidity in wine.
- Define SCP.
- Name two organisms involved in a good Sauerkraut Formation.
- Name two chemical preservatives.
- Give an example of edible mushroom.
- Percentage of protein in milk is \_\_\_\_\_.

**Section A**

**Q2. Explain in detail the process of making alcoholic beverages.**

**Q3. Write short notes on:**

- Mushroom cultivation.
- Algal protein

**Section-B**

**Q4. Give a detailed account of food preservation.**

**Q5. Describe in short: (any2)**

- Cheese making using proteases

- Chill proofing
- Deoxygenating & desugaring by Glucose Oxidase.

### **Section-C**

**Q6.** Write short notes on:

- Casein Micelles
- Rancidity
- Microbiology of milk

**Q7.** Define milk. Write its composition and explain its components.

### **Section-D**

**Q8.** Write short notes on: (any2)

- Ice-Cream
- Butter
- Yoghurt

**Q9.** Explain in detail dairy equipment maintenance and waste disposal.

**Biyani Girls College**  
**Model test paper B**  
**B.Sc Biotech –II**  
**Food and Dairy Technology**

**Time allowed: 3hrs**  
**Marks=50**

**Max**

**Q1 is compulsory. Attempt any 5 in all.**

**Q1. (i) \_\_\_\_ and \_\_\_\_ methods are used for making milk powder.**  
**(1x10)**

- Name two varieties of cheese.
- \_\_\_\_ carries out major fermentation of idli batter.
- The \_\_\_\_ obtained after mashing is then boiled with hops for sterilisation and flavour.
- \_\_\_\_ & \_\_\_\_ are fermented milk products.
- Name the organism used in vinegar production from sugar syrup.
- \_\_\_\_ is a part of milk protein content other than casein.
- \_\_\_\_ & \_\_\_\_ enzymes are used in food processing.
- \_\_\_\_ is the most common algal protein consumed as food.
- \_\_\_\_ is the fine crisp product obtained after lactic fermentation of cabbages.

**Section A**

**Q2. Explain in detail about the fermented food products.**  
**10**

**Q3. Write short notes on:**  
**(5x2)**

- Food additives.
- Food preservation by fermentation

#### **Section-B**

**Q4.** Give a detailed account of enzymes used in food processing.

**Q5.** Describe in short: (any2)

- Post harvest technology
- Beer mashing
- Food preservation methods.

#### **Section-C**

**Q6.** Write short notes on: (any2)

- Auto-oxidation of milk fats.
- Factors affecting milk secretion
- Physicochemical properties of milk

**Q7.** Describe in detail microbial spoilage of milk.

#### **Section-D**

**Q8.** Write short notes on:

- Homogenization
- Pasteurization
- Sterilization

**Q9.** Explain the production and characteristics of cream, skimmed milk, and butter.

