

# T78/V78/V91/MFP204/MFS109/MFC109/EE/20160527

Time : 3 Hours

Marks : 80

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## Instructions :

1. All Questions are Compulsory.
  2. Each Sub-question carry 5 marks.
  3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
  4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
  - a) Mention any five types of milk available. 5
  - b) Discuss the sources of milk. 5
  - c) What are the major and important components of Milk? 5
  - d) Write a note on Milk Proteins. 5
  - e) State the minerals in Milk. 5
2. Solve any **four** sub-questions.
  - a) What are the main components of Normal Salted butter? 5
  - b) Describe the different types of Butter Churner? 5
  - c) Explain the terms : 5
    - i) Antioxidant
    - ii) Oxidation
  - d) Enumerate the religious uses of Ghee. 5
  - e) State varieties of Cheese. 5

3. Solve any **four** sub-questions.
- a) Discuss preparation of cottage cheese (Soft Cheese). 5
  - b) Name few types of emulsifiers. 5
  - c) What according to the PFA rules, An ice-cream should include? 5
  - d) Mention types of Desserts. 5
  - e) Explain in brief Preparation of Kulfi. 5
4. Solve any **four** sub-questions.
- a) Discuss FPO (Fruit Products Order) standards. 5
  - b) What are uses of Khoa? 5
  - c) List the KHOA - based sweets. 5
  - d) What are Ingredients Shrikhand? 5
  - e) Explain the terms : 5
    - i) Paneer
    - ii) Curd

