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# National Testing Agency

<b>Question Paper Name :</b>	Technology of Fermented Cheese Ice cream and By Products 25th March 2021 Shift 1
<b>Subject Name :</b>	Technology of Fermented Cheese Ice cream and By Products
<b>Creation Date :</b>	2021-03-25 13:44:19
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<b>Number of Questions :</b>	37
<b>Total Marks :</b>	100
<b>Display Marks:</b>	Yes

## Technology of Fermented Cheese Ice cream and By Products

<b>Group Number :</b>	1
<b>Group Id :</b>	864351141
<b>Group Maximum Duration :</b>	0
<b>Group Minimum Duration :</b>	120
<b>Show Attended Group? :</b>	No
<b>Edit Attended Group? :</b>	No
<b>Break time :</b>	0
<b>Group Marks :</b>	100
<b>Is this Group for Examiner? :</b>	No

## Technology of Fermented Cheese Ice cream and By Products-1

<b>Section Id :</b>	864351565
<b>Section Number :</b>	1
<b>Section type :</b>	Online
<b>Mandatory or Optional :</b>	Mandatory

<b>Number of Questions :</b>	20
<b>Number of Questions to be attempted :</b>	20
<b>Section Marks :</b>	20
<b>Mark As Answered Required? :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	864351622
<b>Question Shuffling Allowed :</b>	Yes

**Question Number : 1 Question Id : 86435111904 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Silage and wet crop residues should not be fed at milking place as it may.

1. Increase acidity
2. Impart foul odour to milk
3. Impart bad colour to milk
4. Increase viscosity of milk

**Options :**

- 86435139345. 1
- 86435139346. 2
- 86435139347. 3
- 86435139348. 4

**Question Number : 2 Question Id : 86435111905 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The Somatic cell count more than \_\_\_\_\_ is denoted clinical mastitis.

1. 1 lakh
2. 2 lakh
3. 3 lakh
4. 4 lakh

**Options :**

- 86435139349. 1
- 86435139350. 2
- 86435139351. 3
- 86435139352. 4

**Question Number : 3 Question Id : 86435111906 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Principal protein in milk is:-

- 1. Albumin
- 2. Lactalbumin
- 3. Casein
- 4. Lactoglobulin

**Options :**

- 86435139353. 1
- 86435139354. 2
- 86435139355. 3
- 86435139356. 4

**Question Number : 4 Question Id : 86435111907 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

What is the average specific gravity of normal whole milk at 16 °C?

- 1. 0.903
- 2. 1.032
- 3. 1.582
- 4. 2.032

**Options :**

- 86435139357. 1

86435139358. 2

86435139359. 3

86435139360. 4

**Question Number : 5 Question Id : 86435111908 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Coliforms are destroyed by

1. Chilling
2. Storage at Room Temperature
3. Pasteurization
4. None of the above

**Options :**

86435139361. 1

86435139362. 2

86435139363. 3

86435139364. 4

**Question Number : 6 Question Id : 86435111909 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

*Clostridia* falls under

1. Lactic Acid Bacteria
2. Acetic Acid Bacteria
3. Butyric Acid Bacteria
4. Propionic Acid Bacteria

**Options :**

86435139365. 1

86435139366. 2

86435139367. 3

86435139368. 4

**Question Number : 7 Question Id : 86435111910 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The main purpose of using production systems for bulk starter culture preparation is:

1. Production of Single -Strain Culture
2. Production of Pure Active culture
3. Production of Mixed- Strain Culture
4. None of the above

**Options :**

- 86435139369. 1
- 86435139370. 2
- 86435139371. 3
- 86435139372. 4

**Question Number : 8 Question Id : 86435111911 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

The starter should be resistant to \_\_\_\_\_ for desirable flavor and lactic acid production.

1. Thermophilic organisms
2. Mold
3. Bacteriophages
4. Yeast

**Options :**

- 86435139373. 1
- 86435139374. 2
- 86435139375. 3
- 86435139376. 4

**Question Number : 9 Question Id : 86435111912 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

**Correct Marks : 1 Wrong Marks : 0**

The percent lactic acid is in range of --- under the composition of fermented milks as per IDF

1. 0.5-1.0 % LA
2. 0.0 -0.5 % LA
3. 1.0-1.5 % LA
4. 1.5-2.0 % LA

**Options :**

86435139377. 1  
86435139378. 2  
86435139379. 3  
86435139380. 4

**Question Number : 10 Question Id : 86435111913 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

**Correct Marks : 1 Wrong Marks : 0**

Kefir falls under which group of fermented products

1. Low Acid
2. Medium Acid
3. High Acid
4. Acid – alcohol

**Options :**

86435139381. 1  
86435139382. 2  
86435139383. 3  
86435139384. 4

**Question Number : 11 Question Id : 86435111914 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

**Correct Marks : 1 Wrong Marks : 0**

AS per Legal Product Standards, the minimum fat and SNFpercent in Dahi may be:

1. Same as that of Milk standard
2. Less than that of Milk standard
3. More than that of Milk Standard
4. None of the above

**Options :**

- 86435139385. 1
- 86435139386. 2
- 86435139387. 3
- 86435139388. 4

**Question Number : 12 Question Id : 86435111915 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

**Correct Marks : 1 Wrong Marks : 0**

Acidity of normal dahi is less than

1. 0.5 % LA
2. 0.7% LA
3. 0.9 % LA
4. 0.3 % LA

**Options :**

- 86435139389. 1
- 86435139390. 2
- 86435139391. 3
- 86435139392. 4

**Question Number : 13 Question Id : 86435111916 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

**Correct Marks : 1 Wrong Marks : 0**

Mishti Dahi is a popular product of

1. Gujarat
2. Rajasthan
3. West Bengal
4. Haryana

**Options :**

86435139393. 1  
86435139394. 2  
86435139395. 3  
86435139396. 4

**Question Number : 14 Question Id : 86435111917 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Normally the total solid content of Mishti Dahi varies from

1. 8-10 percent
2. 9-15 percent
3. 35-38 percent
4. Less than 6 percent

**Options :**

86435139397. 1  
86435139398. 2  
86435139399. 3  
86435139400. 4

**Question Number : 15 Question Id : 86435111918 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**



Probiotic means:

1. Antibiotic
2. Medicine
3. Pro-life
4. Virulent

**Options :**

86435139401. 1  
86435139402. 2  
86435139403. 3  
86435139404. 4

**Question Number : 16 Question Id : 86435111919 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Probiotic improves the microbial balance of the

1. Mouth
2. Stomach
3. Intestine
4. Liver

**Options :**

86435139405. 1  
86435139406. 2  
86435139407. 3  
86435139408. 4

**Question Number : 17 Question Id : 86435111920 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Cottage cheese is an example of:

1. Fresh unripened cheese
2. Stretched curd cheese
3. Eye cheese
4. White mould cheese

**Options :**

86435139409. 1

86435139410. 2

86435139411. 3

86435139412. 4

**Question Number : 18 Question Id : 86435111921 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Mozzarella is an example of:

1. Stretched curd cheese
2. Blue cheese
3. Eye cheese
4. Hard cheese

**Options :**

86435139413. 1

86435139414. 2

86435139415. 3

86435139416. 4

**Question Number : 19 Question Id : 86435111922 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Which of the following is correct in respect of Mozzarella

1. Moisture – 54 %
2. Fat – 05 %
3. Protein – 12 %
4. Ash – 1.3 %

**Options :**

- 86435139417. 1
- 86435139418. 2
- 86435139419. 3
- 86435139420. 4

**Question Number : 20 Question Id : 86435111923 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0**

Mozzarella is made from the milk of

1. Cattle
2. Buffalo
3. Sheep
4. Goat

**Options :**

- 86435139421. 1
- 86435139422. 2
- 86435139423. 3
- 86435139424. 4

## **Technology of Fermented Cheese Ice cream and By Products-2**

**Section Id :**

864351566

**Section Number :**

2

**Section type :**

Offline

<b>Mandatory or Optional :</b>	Mandatory
<b>Number of Questions :</b>	10
<b>Number of Questions to be attempted :</b>	10
<b>Section Marks :</b>	30
<b>Mark As Answered Required? :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	864351623
<b>Question Shuffling Allowed :</b>	No

**Question Number : 21 Question Id : 86435111924 Question Type : SUBJECTIVE**

**Correct Marks : 3**

How will you prepare good quality starter cultures?

**Question Number : 22 Question Id : 86435111925 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Write down the method of manufacture of dahi.

**Question Number : 23 Question Id : 86435111926 Question Type : SUBJECTIVE**

**Correct Marks : 3**

What is Yoghurt and give its proximate composition?

**Question Number : 24 Question Id : 86435111927 Question Type : SUBJECTIVE**

**Correct Marks : 3**

What are enzymatic spoilage of yoghurt?

**Question Number : 25 Question Id : 86435111928 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Give the factors controlling the syneresis of coagulum.

**Question Number : 26 Question Id : 86435111929 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Define overrun in ice cream.

**Question Number : 27 Question Id : 86435111930 Question Type : SUBJECTIVE**

**Correct Marks : 3**

How crumbly body in ice cream can be corrected?

**Question Number : 28 Question Id : 86435111931 Question Type : SUBJECTIVE**

**Correct Marks : 3**

What are the advantages of using direct acidification in manufacture of Mozzarella cheese?

**Question Number : 29 Question Id : 86435111932 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Give the average composition of sodium caseinate.

**Question Number : 30 Question Id : 86435111933 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Give the industrial method with flow diagram for shrikhand manufacture.

## Technology of Fermented Cheese Ice cream and By Products-3

Section Id :	864351567
Section Number :	3
Section type :	Offline
Mandatory or Optional :	Mandatory
Number of Questions :	7
Number of Questions to be attempted :	5
Section Marks :	50
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	864351624
Question Shuffling Allowed :	No

**Question Number : 31 Question Id : 86435111934 Question Type : SUBJECTIVE**  
**Correct Marks : 10**

Write down the various microbiological spoilages in yoghurt.

**Question Number : 32 Question Id : 86435111935 Question Type : SUBJECTIVE**  
**Correct Marks : 10**

Describe the steps involved in manufacture of Cheddar cheese.

**Question Number : 33 Question Id : 86435111936 Question Type : SUBJECTIVE**  
**Correct Marks : 10**

What are the problems in manufacture of Cheddar cheese from buffalo milk?

**Question Number : 34 Question Id : 86435111937 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe the method with the flow of diagram for manufacture of plain Ice cream.

**Question Number : 35 Question Id : 86435111938 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Give the steps and processes for manufacture of processed cheese.

**Question Number : 36 Question Id : 86435111939 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Give the steps and manufacturing details for manufacture of acid casein.

**Question Number : 37 Question Id : 86435111940 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe the method for manufacture of Lactose.