

# National Testing Agency

<b>Question Paper Name :</b>	Technology of Fermented Cheese Ice cream and By Products 28th August 2021 Shift 1
<b>Subject Name :</b>	Technology of Fermented Cheese Ice cream and By Products
<b>Creation Date :</b>	2021-08-28 19:32:31
<b>Duration :</b>	180
<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>	603489217
<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>	603489319
<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>Enable Mark as Answered Mark for Review and Clear Response :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	603489577
<b>Question Shuffling Allowed :</b>	Yes

**Question Number : 1 Question Id : 60348915534 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

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

The sugar content in creams is

1. 10 – 15 %
2. 25 – 35 %
3. 15 – 16 %
4. 8 – 10 %

**Options :**

60348958437. 1

60348958438. 2

60348958439. 3

60348958440. 4

**Question Number : 2 Question Id : 60348915535 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No**

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

Stabilizers are added to Ice cream mix to

1. Prevent formation of large ice crystals
2. Prevent fat separation
3. Improve whipping ability
4. Freeze the Mix

**Options :**

60348958441. 1

60348958442. 2

60348958443. 3

60348958444. 4

**Question Number : 3 Question Id : 60348915536 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

Choose the wrong statement in respect of advantages of ageing of Ice cream mix.

1. Improves body and texture
2. Improves whipping ability
3. Improves melting resistance
4. Improves colour

**Options :**

60348958445. 1

60348958446. 2

60348958447. 3

60348958448. 4

**Question Number : 4 Question Id : 60348915537 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

Choose the wrong statement in respect of advantages of homogenizing ice cream mix.

1. Fat globule size is reduced
2. Smooth texture
3. Improves whipping ability
4. Improves flavor

**Options :**

60348958449. 1

60348958450. 2

60348958451. 3

60348958452. 4

**Question Number : 5 Question Id : 60348915538 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

Choose the wrong statement in respect of Ice cream freezing

1. Lowers the temp. of mix
2. Freezes water
3. Homogenizes the mix
4. Incorporates air in mix

**Options :**

60348958453. 1

60348958454. 2

60348958455. 3

60348958456. 4

**Question Number : 6 Question Id : 60348915539 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

The over run in a good average ice cream is

1. 100 – 120 %
2. 70 – 90 %
3. 30 – 40 %
4. 40 – 50 %

**Options :**

60348958457. 1

60348958458. 2

60348958459. 3

60348958460. 4

**Question Number : 7 Question Id : 60348915540 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

Generally packaging of ice cream is done before

1. Ageing
2. Freezing
3. Calculation of Overrun
4. Hardening

**Options :**

60348958461. 1

60348958462. 2

60348958463. 3

60348958464. 4

**Question Number : 8 Question Id : 60348915541 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

Important requirements of packages for ice cream are:

1. Protection against contamination
2. Attractiveness
3. Ease of opening and re-closure
4. All of the above

**Options :**

60348958465. 1

60348958466. 2

60348958467. 3

60348958468. 4

**Question Number : 9 Question Id : 60348915542 Question Type : MCQ Option Shuffling : No Is**

**Question Mandatory : No**

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

Normally Hardening should be completed in

1. 2-3 Hours
2. 5-6 hours
3. 8-9 hours
4. More than 10 hours

**Options :**

60348958469. 1

60348958470. 2

60348958471. 3

60348958472. 4

**Question Number : 10 Question Id : 60348915543 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

Dry ice is solid carbon dioxide with a freezing point of

1. -588 °C
2. -78 °C
3. -98 °C
4. -108 °C

**Options :**

60348958473. 1

60348958474. 2

60348958475. 3

60348958476. 4

**Question Number : 11 Question Id : 60348915544 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

Skim milk is the by-product of:

1. Cheese
2. Ice-cream
3. Khoa
4. Cream

**Options :**

60348958477. 1

60348958478. 2

60348958479. 3

60348958480. 4

**Question Number : 12 Question Id : 60348915545 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

As per BIS standard IS:1167-1965, the moisture % for edible cream should be:

1. 2%
2. 5%
3. 8%
4. 10%

**Options :**

60348958481. 1

60348958482. 2

60348958483. 3

60348958484. 4

**Question Number : 13 Question Id : 60348915546 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

As per BIS standard IS:1167-1965, the ash % in the edible casein should be:

1. 1.5%
2. 2.5%
3. 3.5%
4. 4.5%

**Options :**

60348958485. 1

60348958486. 2

60348958487. 3

60348958488. 4

**Question Number : 14 Question Id : 60348915547 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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



As per BIS standard IS:1167-1965, the Coliform count per g in the edible casein should be:

1. 5/g
2. 10/g
3. 20/g
4. 30/g

**Options :**

60348958489. 1

60348958490. 2

60348958491. 3

60348958492. 4

**Question Number : 15 Question Id : 60348915548 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

Lactose in milk is present as:

1. Colloid suspension
2. Solution form
3. Insoluble
4. Micelle

**Options :**

60348958493. 1

60348958494. 2

60348958495. 3

60348958496. 4

**Question Number : 16 Question Id : 60348915549 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

Lactose is

1. Mono- saccharides
2. Di- saccharides
3. Oligo- saccharides
4. Sugar

**Options :**

60348958497. 1

60348958498. 2

60348958499. 3

60348958500. 4

**Question Number : 17 Question Id : 60348915550 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

The normal degree of concentration of plain whey in condensed whey is in range of

1. 1-10%
2. 15-30%
3. 35-50%
4. 55-70%

**Options :**

60348958501. 1

60348958502. 2

60348958503. 3

60348958504. 4

**Question Number : 18 Question Id : 60348915551 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

The average TS % in Sweet Cream Buttermilk is

1. 5.5%
2. 7.5%
3. 9.5%
4. 11.5%

**Options :**

60348958505. 1

60348958506. 2

60348958507. 3

60348958508. 4

**Question Number : 19 Question Id : 60348915552 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

The acidity in sweet cream buttermilk varies from \_\_\_\_\_.

1. 0.10-0.14 per cent LA
2. 0.04-0.08 per cent LA
3. 0.20-0.24 per cent LA
4. 0.30-0.40 percent LA

**Options :**

60348958509. 1

60348958510. 2

60348958511. 3

60348958512. 4

**Question Number : 20 Question Id : 60348915553 Question Type : MCQ Option Shuffling : No**

**Is Question Mandatory : No**

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

The sweet cream buttermilk powder is having high value in comparison to SMP.

1. High phospholipids
2. Dusty
3. High fat content
4. All of the above

**Options :**

60348958513. 1

60348958514. 2

60348958515. 3

60348958516. 4

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

<b>Section Id :</b>	603489320
<b>Section Number :</b>	2
<b>Section type :</b>	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>Enable Mark as Answered Mark for Review and Clear Response :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	603489578
<b>Question Shuffling Allowed :</b>	No

**Question Number : 21 Question Id : 60348915554 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Explain fermented milks.

**Question Number : 22 Question Id : 6034891555 Question Type : SUBJECTIVE**

**Correct Marks : 3**

What is lassi and give its proximate composition?

**Question Number : 23 Question Id : 6034891556 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Name the protective function of packs.

**Question Number : 24 Question Id : 6034891557 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Explain cheese and proximate composition of cheddar cheese.

**Question Number : 25 Question Id : 6034891558 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Explain? Why raw milk cheese ripens faster than pasteurized milk cheese.

**Question Number : 26 Question Id : 6034891559 Question Type : SUBJECTIVE**

**Correct Marks : 3**

What is cheddaring?

**Question Number : 27 Question Id : 6034891560 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Name the main steps involved in the manufacture of Mozzarella cheese.

**Question Number : 28 Question Id : 6034891561 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Give the major steps of manufacture of PCPs (Processed Cheese Products).

**Question Number : 29 Question Id : 60348915562 Question Type : SUBJECTIVE**

**Correct Marks : 3**

How sandy texture in ice cream can be removed?

**Question Number : 30 Question Id : 60348915563 Question Type : SUBJECTIVE**

**Correct Marks : 3**

Describe the nutritive attributes of whey?

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

<b>Section Id :</b>	603489321
<b>Section Number :</b>	3
<b>Section type :</b>	Offline
<b>Mandatory or Optional :</b>	Mandatory
<b>Number of Questions :</b>	7
<b>Number of Questions to be attempted :</b>	5
<b>Section Marks :</b>	50
<b>Enable Mark as Answered Mark for Review and Clear Response :</b>	Yes
<b>Sub-Section Number :</b>	1
<b>Sub-Section Id :</b>	603489579
<b>Question Shuffling Allowed :</b>	No

**Question Number : 31 Question Id : 60348915564 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe preparation of bulk starters.

**Question Number : 32 Question Id : 60348915565 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe the method of manufacture of set yoghurt.

**Question Number : 33 Question Id : 60348915566 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe different body and texture defects in dahi.

**Question Number : 34 Question Id : 60348915567 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe different types of spoilages observed in fermented milk products during storage.

**Question Number : 35 Question Id : 60348915568 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe the steps involved in manufacture of Cheddar cheese from buffalo milk.

**Question Number : 36 Question Id : 60348915569 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe ripening of cheese.

**Question Number : 37 Question Id : 60348915570 Question Type : SUBJECTIVE**

**Correct Marks : 10**

Describe the method for manufacture of Whey Powder.