

DAIRY AND FOOD ENGINEERING IMPORTANT QUESTIONS:

1. What are the important constituents of milk?
2. What is the importance of specific gravity in dairy industry? What is specific gravity value of whole milk and skim milk?
3. What is surface tension and on what is its importance?
4. What is shear thinning and shear thickening flow behavior?
5. What is the process of determine the specific gravity of milk? Explain in detail and what is density of skim milk?
6. What is GCMMF and NDDDB explain in detail? What are the achievements of co-operative movements in India?
7. What is full form of AMUL and when it is established? What is operation flood and explain its different phases? What are main objectives of operation flood?
8. What is SH value?
9. What are main objectives of material handling?
10. What is proximate analysis of food products?
11. What are the different methods of estimating moisture content?
12. What are the different methods of estimation of fat in food products?
13. Explain the terms: size reduction, pumping, mixing and cleaning?
14. What are the points to be considered before selecting any conveyor? Explain bucket elevator and belt conveyor?
15. Explain the effect of pH in milk and value of pH of cow milk & buffalo milk.
16. Write the formula of moisture content on wet and dry basis also define relation b/w M.C (db) and M.C (wb).
17. Define the following:
 - i) Protein
 - ii) Fats and oils.
18. If grain has moisture of 75% on wet basis. Find the moisture on dry basis.
19. Explain kjeldahl methods for determination of protein with neat diagram.
20. Explain different methods for determination of moisture content.
21. 500 kg of paddy at 22% M (wb) is dried to 14% M (wb) for milling. Calculate the moisture removed in drying.
22. Define rheology and viscosity.
23. Explain different unit operation involved in milling of pulses.
24. Define pasteurization.
25. Define homogenization.
26. Explain different preservation method followed in food industry.
27. Classification of milk processing plant.
28. Draw flow chart of cup set yoghurt from milk.
29. Prepare a process flow chart of potato processing plant
30. Explain difference between evaporation and drying of milk.