

INSTITUTE FOR EXCELLENCE IN HIGHER EDUCATION

BHOPAL

DEPARTMENT OF FOOD SCIENCE AND QUALITY CONTROL

Workshop on question bank

Dairy Management

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Dairy Management

MCQs (70)

1. Objective of pasteurization is to –
 - a) To reduce the shelf life
 - b) To increase enzyme activity
 - c) To kill most of the bacteria which are disease causing
 - d) To increase the fat content of the milk
2. Water adulteration in milk is detected by which instrument?
 - a) Refractometer
 - b) Lactometer
 - c) Viscometer
 - d) Hygrometer
3. Gerber test is used to determine
 - a) Fat content
 - b) Protein content
 - c) SNF content
 - d) Acidity
4. What is the principal carbohydrate in the milks of all mammals?
 - a) Lactose
 - b) Glucose
 - c) Sucrose
 - d) Fructose
5. Principal protein in milk is:-
 - a) Albumin
 - b) Lactalbumin
 - c) Casein
 - d) Lactoglobulin
6. Milk is a good source of all water-soluble vitamins except for ____
 - a) Cyanocobalmin
 - b) Riboflavin
 - c) Ascorbic Acid
 - d) Thiamine
7. ____ is a milk process that makes milk more easily digested by those with a sensitive digestive system.
 - a) Ionization
 - b) Evaporation
 - c) Pasteurization
 - d) Homogenization

8. What is the application of any effective method or substance to a clean surface for destruction of pathogen is called?
 - a) Pasteurization
 - b) High Temperature Treatment
 - c) Sanitization
 - d) Cleaning
9. The process of raising or lowering the percent of fat in milk or cream to a desired standard is called?
 - a) Enrichment
 - b) Fortification
 - c) Standardization
 - d) None of the above
10. What substance is used as a coagulative for preparation of paneer?
 - a) Formic acid
 - b) Citric acid
 - c) Sulphuric acid
 - d) Nitric acid
11. The fat content in milk generally increases by?
 - a) Final strippings from the udder
 - b) Indigenous breeds as compared to exotic breeds
 - c) More roughage portion in diet
 - d) All of the above
12. Which of the following material is used for heat transfer in the dairy industry?
 - a) Copper
 - b) Stainless steel
 - c) Platinum
 - d) Iron
13. What form of milk is made by the churning of whipping cream?
 - a) Butter
 - b) Cream
 - c) Ghee
 - d) Curd
14. Which of the following has the largest particle size in milk?
 - a) Casein micelles
 - b) Lactose
 - c) Minerals
 - d) Fat globule
15. _____ Is the basis for checking pasteurization efficiency of milk?
 - a) Peroxidase and catalase test

- b) Phosphate test
- c) Amylase test
- d) None of the above

16. Casein is present in milk in

- a) Dispersed form
- b) Colloidal form
- c) Emulsion form
- d) All of the above

17. Butter Flavor is due to

- a) Ammonia
- b) Diacetyl
- c) Ethylene
- d) Vanillin

18. Lactometer can be used to

- a) Find adulteration of milk by water
- b) Find the specific gravity of milk
- c) Both a and b
- d) Neither a nor b

19. The product remaining after removal of most of the casein and fat from milk in the process of cheese making

- a) Whey butter
- b) Whey cheese
- c) Whey
- d) Condensed whey

20. Milk fat is

- a) Gas in liquid emulsion
- b) Water-in-oil type emulsion
- c) Colloidal state
- d) oil-in-water type emulsion

21. Which of the following aspect of milk decides its market price

- a) Solid content
- b) Color
- c) Fat content
- d) All of the above

22. Micro-organism involved in yogurt formation is

- a) Vibrio
- b) Lactobacillus
- c) Streptococcus
- d) Both b and c

23. Which of the following factors affect composition of milk

- a) Breed
- b) Interval of milking
- c) Stage of lactation
- d) All of the above

24. Temperature of UHT sterilization is –

- a) 72° C
- b) 100° C
- c) 125° C
- d) 145° C

25. pH of milk is

- a) 9.2
- b) 14
- c) 6.4-6.9
- d) 3.4

26. First milk that a cow produces after calving is

- a) Colostrum
- b) Whey
- c) Casein
- d) Fodder

27. Sterilized milk can be stored at least for

- a) One day
- b) One week
- c) One month
- d) One year

28. Yellowish tinge in milk can be attributed to which of the following?

- a) Carotene
- b) Water
- c) Riboflavin
- d) Metalin

29. After centrifugation of milk, the supernatant is?

- a) Fat
- b) Whey

- c) Casein
- d) Water

30. Percentage of mineral matter in milk is?

- a) 2.5 %
- b) 5 %
- c) 0.7 %
- d) None of the above

31. What is the application of any effective method or substance to a clean surface for the destruction of a pathogen called?

- a) Pasteurization
- b) High Temperature Treatment
- c) Sanitization
- d) Cleaning

32. Which of the equipment is used for chilling of milk in dairy?

- a) Refrigerator
- b) Freezer
- c) Dry ice
- d) Heat exchanger

33. Milk provides and in approximately the same ratio as found in bone.

- a) Calcium and Magnesium
- b) Calcium and Phosphorous
- c) Calcium and Iron
- d) Phosphorus and Magnesium

34. Which of the following is the effect of homogenization on the appearance of milk?

- a) Whitish Appearance
- b) Yellowish appearance
- c) Blackish appearance
- d) Dusty appearance

35. Which governing body sets the limit of fat percent in different types of milk available in the market?

- a) WHO
- b) Apeda
- c) FSSAI
- d) FCI

36. Which of the following processes is given major importance in dairy farm management?

- a) Increase in yield and quality of milk
- b) Increase in size of cattle
- c) Increase in the number of cows

d) Increase in number of buffaloes

37. Which of the following has to be done in order to realize the yielding potential?

- a) Cattle should be left on their own
- b) Cattle should be well looked after
- c) Cattle should be fed every alternate day
- d) Quantity of fodder should be unlimited

38. A milk product plant can be located preferably in a village location due to the following reasons;

- a) Proximity to the milk shed, reduced transportation cost for raw material
- b) Increased shelf life of the product when compared to the raw material
- c) Availability of cheap land and labor
- d) All of the above

39. The features of the plant considered during preparation of process schedule are:

- a) Reception capacity,
- b) Unit processing cost,
- c) Installed capacity of the plant
- d) All of these

40. What is the capacity of a single room system cattle shed?

- (a) It is 40 – 50 cattle.
- (b) Minimum 10 – 15 cattle.
- (c) It is 15 – 20 cattle.
- (d) Maximum 35 – 45 cattle

41. What is the maximum width of a cattle shed in face to face system?

- (a) The maximum width of cattle shed is 30 feet.
- (b) The maximum width of cattle shed is 45 feet.
- (c) The maximum width of cattle shed is 15 feet.
- (d) The maximum width of cattle shed is 37 feet.

42. Which is not a structure of a dairy farm?

- (a) Milk recording room.
- (b) Heifer shed.
- (c) Labour room.
- (d) All are the structure of a dairy farm

43. Which is not a good method of thumb knot?

- (a) Fisting method.
- (b) Full hand milking.

- (c). Milking with the pressure of thumb knot.
- (d). All of the above.

44. Machine milking is popular in..?

- (a) India.
- (b) Sri Lanka.
- (c) Pakistan.
- (d) Western developed countries.

45. A dairy cow should have..

- (a) Globular body shape.
- (b) Triangular body shape.
- (c) Rectangular body shape.
- (d) None of the above.

46. The time and temperature combination in plate pasteurization is_____

- a) 63°C for 30 minutes
- b) 72°C for 15 seconds
- c) 72°C for 15 minutes
- d) 134 °C for 30 minutes

47. The major advantage of weaning cows is:

- a) To get clean milk
- b) To get strong calves
- c) To get continuous milk
- d) Increase milking efficiency

48. The animal gets swelling on hind quarters, shoulders and neck, limbs and on pressing the affected parts, makes crepitating sound in the disease:

- a) Black quarter
- b) Haemorrhagic septicaemia
- c) FMD
- d) Rinderpest

49. The origin of Holstein-Friesian cow breed is _____

- a) Holland
- b) Scotland
- c) Switzerland
- d) England

50. Central Institute for Research on Buffaloes is situated at:

- a) Izzatnagar
- b) Hisar
- c) Mathura
- d) Bogor

51. Who is known as the father of the white revolution in India?

- a) Herbert Boyer
- b) VergheseKurien
- c) M.S. Swaminathan
- d) Charles Darwin

52. Which of the following is an example of milchbreed.

- a)sahiwal
- b)Nageri
- c)halikar
- d)malvi

53. Why do buffaloes prefer to go in the water during summers

- a) they are lazy
- b) they like water
- c) they like taste of water
- d) they have low heat tolerance

54. Which breed of cows has good milk production as well as includes male with good working capacity

- a)milch breed
- b)exotic breed
- c)general utility breed
- d)draught breed

55. A type of dairy farming in which only lactating animals are reared is

- a) specialised farm
- b)family cow
- c)corral dairying
- d) milk colonies

56. Which of the following is not a dairy product?

- a) Custard
- b) Ice Cream
- c) Fermented milk
- d) Coconut milk

57. What is the USDEC?

- a) United States Dairy Export Council
- b) United States Dairy Export Corporation
- c) United States Dairy Export Center
- d) United States Dairy Export Company

58. Why dairy products are required for human body?

- a) Important source of nutrients
- b) Important food source
- c) They're not important
- d) Because they're available abundantly in nature

59. Of the listed below products, which contains no dairy ingredients?

- a) Sorbet
- b) Gelato
- c) Custard
- d) Sherbet

60. Which of the following membrane separation technique would be most suitable for the concentration of milk proteins in dairy industry?

- a) Nano filtration
- b) Ultra filtration
- c) Membrane filtration
- d) Reverse osmosis

61. Which of the following material is used for heat transfer in the dairy industry?

- a) Copper
- b) Stainless steel
- c) Platinum
- d) Iron

62. Water adulteration in milk can be detected by which among the following instrument?

- a) Refractometer
- b) Pasteurizer
- c) Homogenizer
- d) Lactometer

63. Gerber test is used to determine -

- a) Protein percent in milk
- b) Fat percent in milk
- c) Acidity of milk
- d) SNF % in milk

64. Which of the following cows gives maximum yield of milk?

- a) Jersey
- b) Holstein
- c) Sahiwal
- d) Red Sindhi

65. Methods of clean milk production includes following things.

- a) Health of the herd
- b) Clean animals
- c) Clean surroundings
- d) All above

66. Percentage of water in buffalo milk is:-

- a) 65-67 %
- b) 70-75 %
- c) 80-85 %
- d) 87-90 %

67. Under which of the following weather conditions would you expect to observe the greatest decrease in milk yield per cow?

- a) Cold and dry
- b) Hot and humid
- c) Cool and humid
- d) Warm and dry

68. Which enzyme is tested for cream pasteurization?

- a. Plasmin
- b. Phosphatas
- c. Catalase
- d. peroxidase

69. Which among the following is absent in milk-

- a) Cyanocobalmin
- b) Riboflavin

- c) Ascorbic Acid
- d) Thiamine

70. The high nutritive value of cheese is due to

- a. High mineral contents
- b. High protein contents
- c. Taste & flavor
- d. All of the above

Short Answer type (20)

1. What are the factors that are to be considered while selecting the site and location of dairy plant?
2. Describe points to be considered in cleaning and sanitization of dairy plants.
3. Describe about the process used in preservation of raw milk.
4. What are the major and minor constituents of milk.
5. What are the factors affecting quality and quantity of milk?
6. What is difference between Pasteurized and sterilized milk?
7. Explain in brief about different types of heat treatments included in milk processing.
8. Throw some light on the specifications related to storage and distribution of processed milk.
9. Write a short note on milk proteins and carbohydrates of milk.
10. What are the specifications related to packaging of milk and milk products. Explain in brief.
11. Note on Organisational structure of a dairy plant.
12. Write the factors responsible for selecting site in a dairy management.
13. Give classification of dairy plants.
14. What do you understand by gestational period.
15. What protective measures should be taken to cope up with cold in case of calf.
16. What is the importance of milk analysers.
17. Define colostrum. Write in brief about the importance of colostrum for calf.
18. Enumerate the factors responsible for milk losses
19. Define: - a. Milk solids b. Milk shed c. Dairy
20. What is the significance of developed acidity in milk.

Long Answer type (10)

1. Describe planning and principles of dairy plant layout in detail.
2. Describe and explain about the major equipment used in Dairy processing.
3. Explain about Milk, Milk products and By-products in detail.
4. Describe about compositional and nutritional properties of milk in detail.
5. What are different methods of Pasteurization and sterilization. Explain in detail.
6. What do you understand by plant layout? Write the objectives of good layout of dairy.
7. Define management. What is importance good management of dairy animal
8. What is the importance of housing dairy cattle?
9. Give a detailed classification of Indian goat breeds.
10. Define milk losses. What are the measures predominantly adopted to control milk losses

Mcq Answers

1. C 2. B 3. A 4. A 5. C 6. C 7. D
8. C 9. C 10. B 11. D 12. B 13. A 14. D
15. B 16. B 17. B 18. C 19. C 20. D 21. C
22. D 23. D 24. D 25. C 26. A 27. B 28. A
29. B 30. C 31. C 32. D 33. B 34. A 35. C
36. A 37. B 38. D 39. D 40. C 41. A 42. D
43. C 44. D 45. C 46. A 47. A 48. A 49. A
50. A 51. A 52. A 53. D 54. C 55. C 56. D
57. A 58. A 59. A 60. B 61. B 62. D 63. A
64. D 65. D 66. B 67. D 68. C 69. C 70. D