

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF
SCIENCE IN FOOD AND TECHNOLOGY

DATM 456: DAIRY TECHNOLOGY

STREAMS:

TIME: 2 HOURS

DAY/DATE: TUESDAY 21/09/2021

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS:

- *The paper contains section A and B*
- *Answer all questions in section A and any TWO from section B*
- *Marks for each question are indicated in parenthesis ()*
- *Total marks = 70*

SECTION A: ANSWER ALL QUESTIONS (30 MARKS)

Give short answers (5 marks each)

1. Some community traditions in Kenya discourage breastfeeding of the baby for the first three days to avoid colostrum. Comment on this probation.
2. Explain why milk composition varies according to species
3. Which milk, between small scale and large-scale producers, is likely to be of higher bacteriological quality?
4. Why is concurrent flow between milk droplets and hot air preferred in spray drier?
5. Compare and contrast sandy texture defect in ice-cream and in sweetened condensed milk.
6. What is the importance of cooking during cheese manufacture?

SECTION B (40 MARKS) – ANSWER ANY TWO QUESTIONS

7. a) What is the importance of sugar and air in ice-cream? (8 marks)
b) Give causes of off flavor in milk. (12 marks)

8. a) Discuss the functions of working in salted butter manufacture (10 marks)
- b) Clearly explain the differences and similarities between milk separator, milk standardizer and a milk separator clarifier. (10 marks)
9. a) Discuss the importance of milk reception platform tests to a dairy firm specializing in cheese manufacture. (12 marks)
- b) Explain the advantages and challenges of back-slopping in fermented milks manufacture. (8 marks)
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