

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF CERTIFICATE OF ANIMAL HEALTH

DATM 00241: DAIRY TECHNOLOGY AND MANAGEMENT

STREAMS:

TIME: 2 HOURS

DAY/DATE: THURSDAY 06/12/2018

8.30 A.M – 10.30 A.M

INSTRUCTIONS

- Answer all questions in section A and any other two in section B

SECTION A (40 MARKS)

- (a) Explain the importance of cooling milk at the level. [2 marks]
 - (b) Explain the differences between evaporated and condensed milk. [4 marks]
 - (c) Outline four sources of milk contamination. [4 marks]
- (a) Explain the importance of record keeping in the dairy industry. [4 marks]
 - (b) Outline four factors that affect quality of yoghurt. [4 marks]
 - (c) State any four differences between butter and ghee. [4 marks]
- (a) Outline the ingredients used in the manufacture of chocolate ice-cream and their roles. [4 marks]
 - (b) Briefly describe the process production of blue veined cheese. [5 marks]
- (a) Describe the major wastes generated in the dairy industry. [3 marks]
 - (b) Explain ways in which quality of milk can be produced at the farm level. [4 marks]
 - (c) Explain the importance of milk standardization and describe how it is carried out. [2 marks]

SECTION B (30 MARKS)

5. (a) Describe the precedes production process of skim milk powder. [8 marks]
(b) Explain various platform and laboratory tests carried out to ascertain milk quality. [7 marks]
6. (a) Describe the process production process ghee. [5 marks]
(b) Clearly explain factors that affect milk composition. [10 marks]
7. (a) Describe nine characteristics of starter culture that facilitates its use in dairy industry. [9 marks]
(b) Describe the procedural production process of chocolate ice-cream. [6 marks]
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