



Salahaddin University-Erbil  
College of Agricultural Engineering Sciences  
Department of Animal Resources  
Second Stage  
**Questions Bank**  
**Subject: Dairy Science and Technology**

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- Q.1.** Describe the nutritional value of milk in details.
- Q.2.** What are the basic processes of cheese manufacture and explain only one step?
- Q.3.** What are the applications of sensory evaluation in Dairy Products?
- Q.4.** Why food is processed?
- Q.5.** List at least 5 of the physico-chemical properties of milk and **explain** only one of them?
- Q.6.** Why milk is homogenized?
- Q.7.** Why do we preserve food?
- Q.8.** What are the basic purposes of the thermal/heat processing of food?
- Q.9.** Explain in details the macro and micro-nutrients in milk and their health benefits?
- Q.10.** What are the principles effects of salting in cheese making?
- Q.11.** What are the applications of sensory evaluation in Dairy Products?
- Q.12.** What is density and why density of milk is used?
- Q.13.** Enumerate five types of Yogurt and explain one of them in details?

**Q.14.** Write three methods of food preservation with examples for and each and the most appropriate method for preserving the raw milk?

**Q.15.** Describe a short history of Yogurt and explain where it come from?

**Q.16.** Classify cheese based on origin, texture, ripening and drying method.

**Q.17.** Why food is preserved?

**Q.18.** What is the expected to learn from this module (Dairy Science and Technology)?

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**Q.19. Define the following terms:**

- 1- Milk
  - 2- Cheese
  - 3- Lactose Intolerance
  - 4- Pasteurization
  - 5- Set Yogurt
  - 6- Dairy Science and Technology
  - 7- Started Culture
  - 8- Density of milk
  9. Flavoured Yogurt
  10. Homogenization
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**Q.20. Fill the following blanks with suitable word (s):**

- 1- The raw ingredients for cheese manufacturing is the -----, and -----.
- 2- Cheese products are classified based on texture into -----, and -----.
- 3- For dairy products, the most important senses are -----, -----, and -----.
- 4- Examples of thermal processing for preserving foods are ----- and -----.
- 5- freshly drawn milk has a pH value in the range of ----- to -----.
- 6- Milk contains the water-soluble vitamins such as -----, and -----.
- 7- An example of viable and well- defined **bacteria** in Yogurt is -----.

- 8- The main carbohydrate in milk is a -----called lactose. It is made up of two simple sugars such as ----- and -----.
- 9- Milk proteins include ----- (about 80%) and ----- (about 20%).
10. the enzyme responsible for digesting lactose is called -----.
- 11- Milk is an excellent source of Vitamins specially -----, and -----
- 12- Factors that promote the growth of microbial activity in food are -----, and -----
13. Yogurt generally has a -----days shelf life when made properly, and stored in the refrigerator at temperature below 5 °C.
- 14- For dairy products, the most important senses are -----, -----, and -----.
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**Q.21. Select the most appropriate answer of the following:**

- 1- The usual temperature of sterilization is:  
A- 121 °C                      B- 89 °C                      C- 100 °C                      D- 63 °C
- 2- An example of thermal processing for preserving food is:  
A- Freezing                      B- Chilling                      C- Pasteurization                      D- Refrigeration
- 3- An example of natural food preservative is:  
A- Nitrites                      B- Salt                      C- Sulphites                      D- Benzoates
- 4- When Yogurt made properly and stored in the refrigerator at temperature below 5 °C. it has generally a shelf life of:  
A- 1 to 2 days                      B- 10 to 21 days                      C- 2 Months                      D- 3 Months
- 5- The usual temperature of pasteurization is:  
A- 37-50 °C                      B- 120-130. °C                      C- 63-80 °C                      D- 10-37 °C
- 6- Pasteurization process named for its discoverer Louis Pasteur as a Biologist from:  
A- Spain                      B- Italy                      C- France                      D- England
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