



Salahaddin University-Erbil
College of Agricultural Engineering Sciences
Department of Animal Resources/ Second Stage

Questions Bank

Subject: Dairy Science and Technology

Lecturer: Dr. Salih Mustafa Salih

-
- 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.** List at least 8 of the physico-chemical properties of milk and **explain** one of them?
- Q.4.** What are the basic purposes of the thermal/heat processing of food?
- Q.5.** Explain in details the macro and micro-nutrients in milk and their health benefits?
- Q.6.** What are the principles effects of salting in cheese making?
- Q.7.** What is density and why density of milk is used?
- Q.8.** Enumerate three types of Yogurt and explain one of them in details?
- Q.9.** Classify cheese based on origin, texture, ripening and drying method.
- Q.10.** Why milk is considered the most nearly perfect food and as the choice for most people?
- Q.11-** Why milk is heavier than water?
- Q.12.** Why milk should be a part of our daily diet?
- Q.13.** Write five composition of milk and explain one.
- Q.14.** What is pasteurization and write two types of pasteurization?
- Q.15.** Why is Importance to determined physicochemical properties?
- Q.16.** Why is Importance to determine the physicochemical properties of milk?

Q.17. What is viscosity of milk, and why viscosity of milk and milk products is important?

Q.18. Enumerate the health benefits of milk (Eight Points).

Q. 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 11-Sterilization 12- Emulsion 13- Viscosity
-

Q. 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- the viscosity of milk and milk products depends on the -----, and -----.
- 14- Milk can be obtained from many differences sources of animal such as -----, and -----
- 15- The colour of whey protein is -----
- 16- There are two types of Milk proteins include ----- (about 20%), and (about 80%) -----
- 17- Butter is an emulsion of water in ----- and Milk is an emulsion of fat in -----.
- 18- Composition of milk, water -----, lactose 4.9%, protein ----- and fat -----.

Q. 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**

7- Refractive Index RI of milk is used to estimate:

- A- pH** **B- Water** **C- Total Solid** **D- Freezing Point**

8- Factors affecting freezing points in milk are:

- A-Acidity **B- temperature** **C- Oxygen** **D- moisture**

Lecturer: Dr. Salih Mustafa Salih