

CHUKA



UNIVERSITY

UNIVERSITY SUPPLEMENTARY/SPECIAL EXAMINATIONS.

SECOND YEAR EXAMINATION FOR THE AWARD OF CERTIFICATE IN ANIMAL HEALTH SCIENCE

DATM 00241: DAIRY TECHNOLOGY & MANAGEMENT

STREAMS:

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 12/09/2018

11.30 A.M -1.30 P.M

INSTRUCTIONS

- Answer all questions in Section A and any other Two in Section B

SECTION A [40MKS]

QUESTION ONE

- a) Explain FOUR functions of milk packaging at the industrial level [4 Marks]
- b) In your own understanding, explain the Difference between quality control and quality assurance [4 Marks]

QUESTION TWO

- a) Explain the advantages of using spray dryer instead of roller dryer [3 Marks]
- b) Highlight the precautions to be considered while processing whole milk powder [4 Marks]
- c) Briefly describe any four differences between butter and ghee [4 Marks]

QUESTION THREE

- a) Outline the ingredients used in the manufacture of chocolate ice-cream and their roles [4 Marks]
- b) Briefly describe the process production of cheese [6 Marks]

QUESTION FOUR

- a) Briefly describe the major wastes generated in the dairy industry [3 Marks]
- b) In your own views, what do you think are the factors to consider while selecting packaging material for milk products? [4 Marks]

c) State FOUR sources of milk contamination [4 Marks]

SECTION B [30 MARKS]

QUESTION FIVE

a Describe the procedural production of whole milk powder [8 Marks]

b Explain seven factors that affect may quality of yoghurt produced at the dairy industry [7 Marks]

QUESTION SIX

a Describe the process production ghee [5 Marks]

b Clearly explain factors that affect milk composition [10 Marks]

QUESTION SEVEN

a Explain nine characteristics of starter culture that facilitate its use in dairy industry.[9 Marks]

b Describe the procedural production of chocolate ice-cream [6 Marks]

.....