



**2<sup>ND</sup> SEMESTER 2019/2020**

**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME: B. Sc. AGRICULTURAL EDUCATION AND B.Sc. ANIMAL  
SCIENCE YEAR IV**

**COURSE CODE: ASD408/AS 403**

**TITLE OF PAPER: DAIRY PRODUCTION AND TECHNOLOGY**

**TIME ALLOWED: TWO (2) HOURS**

**INSTRUCTIONS: ANSWER ANY TWO (2) QUESTIONS IN SECTION A  
AND ANY TWO (2) QUESTIONS IN SECTION B**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY  
THE CHIEF INVIGILATOR**

**SECTION A****QUESTION 1**

- a) Describe the factors affecting lactation persistence in a dairy cow. **(15 Marks)**
- b) Briefly discuss the advantages and disadvantages of machine milking. **(10 Marks)**

**QUESTION 2**

- a) Describe the milk let down reflex and state the causes of milk hold up in a cow. **(15 Marks)**
- b) Briefly discuss any two galactopoietic hormones that are of significance to milk production. **(10 Marks)**

**QUESTION 3**

Write short notes on:

- a) Genetic improvement for productive and reproductive traits in dairy cattle. **( 15 Marks )**
- b) Mastitis **(10 Marks)**

**SECTION B****QUESTION 4**

- a) Describe and illustrate milk triacylglycerides **(10 Marks)**
- b) Outline and illustrate the biosynthetic pathway for milk triacylglycerides in the mammary cell **(15 Marks)**



**QUESTION 5**

Given the following information about raw milk from five different farms, answer accordingly:

| Farm   | Corrected Lactometer Reading | Butter fat (%) | Solid Not Fats (%) |
|--------|------------------------------|----------------|--------------------|
| Buhle  | 28                           | 3.8            | 9.4                |
| Lubisi | 17                           | 2.3            | 6.6                |
| Masi   | 37.4                         | 3.8            | 12.7               |
| Gede   | 27.5                         | 2.1            | 8.2                |
| Nkonko | 29.0                         | 1.5            | 12                 |

- a) Calculate the specific gravity of the samples (5 Marks)
- b) Calculate the total solids of the samples (5 Marks)
- c) Explain which samples are adulterated and how (15 Marks)

**QUESTION 6**

If you owned a Jersey cattle dairy farm and you were producing 500 litres of milk per week that has 5.5% butter fat, what products would make a business sense to produce, and also explain how you are going to produce them?

(25 Marks)