

# FACULTY OF HEALTH SCIENCES B.Sc. ENVIRONMENTAL HEALTH SCIENCE FINAL EXAMINATIONS

TITLE OF PAPER:

DAIRY SCIENCE

**COURSE CODE:** 

EHS506

**DURATION:** 

2 HOURS

DATE:

MAY 2013

INSTRUCTIONS:

- 1. READ THE QUESTIONS CAREFULLY.
- 2. ANSWER ANY 4 QUESTIONS.
- 3. EACH QUESTION CARRIES 25 MARKS. WHERE A QUESTION IS SUBDIVIDED INTO PARTS, THE MARK FOR EACH PART IS SHOWN IN BRACKETS.
- 4. NO PAPER SHOULD BE BROUGHT INTO THE EXAMINATION ROOM.
- 5. BEGIN EACH QUESTION ON A SEPARATE SHEET OF PAPER.

SPECIAL REQUIREMENTS: NONE

DO NOT OPEN THE QUESTION PAPER UNTIL INSTRUCTED TO DO SO BY THE INVIGILATOR.

### **QUESTION 1**

- a. Why is it possible to use alkaline phosphatase to monitor the effectiveness of pasteurization?
- b. Describe the objectives of heat treatment of milk. [6]
- c. Discuss the physical and chemical changes that occur in milk during heat treatment. [15]

[25]

### **QUESTION 2**

Discuss the principles and purpose of the following tests done at the dairy:

- a. Acidity test. [5]
- b. Resazurin test. [5]
- c. Aerobic mesophilic count. [5]
- Freezing point determination. [5]
- e. Clot-on-boiling. [5]

[25]

### QUESTION 3

- a. Describe the effect of lactose crystalisation on the quality of milk products. [5]
- Discuss the role of κ-casein on the stability of the casein micelle. [10]
- Discuss the role of rennet/chymosin during cheese making. [10]

[25]

## **QUESTION 4**

- Discuss the effects of homogenization on the quality of milk. [10]
- b. Describe the function of the following ingredients in ice-cream:
  - Sugar. [2]
  - Emulsifier. [3]
  - iii. Fat. [2]
  - Milk solids not fat. [3] 1V.
- c. Outline the difference between UHT milk and extended shelf life milk products. [5]

[25]

### **QUESTION 5**

- a. Using a labeled diagram, describe the process of spray drying milk. [10]
- b. Outline 3 other methods that can be used to dry milk. [15]

[25]

# END OF EXAMINATION