



2ND SEM. 2011/2011

UNIVERSITY OF SWAZILAND

SUPPLEMENTARY EXAMINATION PAPER

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

COURSE CODE: APH 404

TITLE OF PAPER: DAIRY TECHNOLOGY

TIME ALLOWED: TWO (2) HOURS

INSTRUCTIONS: ANSWER ANY 4 QUESTIONS.

**THIS PAPER MAY NOT BE OPENED UNTIL THE CHIEF
INVIGILATOR HAS GRANTED PERMISSION.**

QUESTION 1

- a) Explain five reasons why milk is considered an important food. **(10 Marks)**
- b) Describe three different types of mammals that produces milk and explain why only one type is used in the dairy industry. **(15 Marks)**

QUESTION 2

- a) Describe and illustrate a water soluble vitamin and a fat soluble vitamin found in yoghurt. **(15 Marks)**
- b) Compare and contrast cream and butter. **(10 Marks)**

QUESTION 3

Outline the procedure for making Ice cream. **(25 Marks)**

QUESTION 4

- a) Briefly discuss the production of sweet cheese. **(10 Marks)**
- b) Describe and illustrate the classification of milk proteins. **(15 Marks)**

QUESTION 5

Compare and contrast the following:

- a) Pasteurized milk and UHT Milk. **(6 Marks)**
- b) Koumis and yoghurt. **(9 Marks)**
- c) Total bacterial plate counts and coliform counts. **(4 Marks)**
- d) Bacterial growth log phase and stationary phase. **(6 Marks)**