Kafrelsheikh University
Faculty of veterinary medicine
Department of food control
Subject :Milk hygiene 1ˢᵗ semseter
Code: 4ᵗʰ year student حديث
Name:
Academic number:

Date 17/1/2012
Time allowed: 2hrs
Number of pages: One
Full marks: 25

I- First question *(6 marks)*

Please answer the following:-
1- Mention the benefits gained by drinking market milk?   *(2 marks)*
2- Write about cells found in uninfected bovine milk.   *(one mark)*
3- Dioxins are environmental chlorinated harmful substances produced due to uncontrolled several ways. Mention their sources in the environment, how they reach milk and how to control their contamination of environment and milk*?   (3 marks)*

II- Second question *(7 marks)*

A) Discuss in details the following:-   *(5 marks/ 2.5each)*
1- Control of Bovine Tuberculosis in a dairy farm.
2- Optimum conditions for mold growth in milk.

B) Fill in the spaces:-   *(2 marks/ 0.5 each)*
1- High count of coliforms in raw milk indicates…………………………………….
2- Lactoperoxidase system is a natural preservative found in milk for control of ………………………….
3- Brucella melitensis causes …………in animals, and …………………in human.
4-.........…………………… is a good indicator of personal hygiene.

III- Third question *(6 marks)*

Please answer the following:-   *(2 marks each)*
1- Discuss the Rinse method for detection of efficiency of sterilization of milk utensils and equipments.
2- Describe the Prevention of growth of M.Os present in milk.
3- Discuss the General test used for detection of preservatives.

VI- Fourth question *(6 marks)*

A)- Mark (√) for true and (X) for wrong, then correct the wrong statement *(3 marks/one each)*
1- Milk with yellowish and mucoid sediment indicates fecal pollution.
2- Good milk reduces the colour of methylene blue in 2.5hrs.
3- Counting thermoduric bacteria after incubation of plate at 55°C for 2 days.

B)- Complete the following sentences:-   *(3marks/one each)*
1- Stormy fermentation test used to detect…………………..in milk and their presence indicated by……………… and ……………………..
2- Ropiness is defined as……………………………………………………… and controlled by ………………………………… and……………………………………
3- Microorganisms responsible for souring and gas fermentation…………………., …………………………., …………………………and……………………………………

With best wishes, head of food control department
        Prof. Dr. Azza M.M. Deeb