



I- First question (6 marks)

1- Give reasons of the following:- (4 marks/one each)

- Starter bacteria are used for some types of cheese manufacture.
- R.M.No. and P.No. are used to measure the degree of butter purity.
- Pasteurization of milk used for dairy products manufacture is essential.
- Emulsifiers are added for processed cheese manufacture.

2- Write about:-

- Antimicrobial defenses in table eggs. (2 marks)

II- Second question (7 marks)

Please answer the following questions:-

- Food consumers in a school restaurant suffer vomition within 6 hours after eating a lunch meal. Differentiate in a table between the most common food poisoning causes. (3 marks)
- Illustrate the principal step during condensed milk and milk powder manufacturing. (2 marks)
- Discuss in details about defects in full cream milk powder. (2 marks)

III- Third question (6 marks)

Write on the following:- (2 marks each)

- Detection of keeping quality of heat treated milks.
- Microbial defects in butter.
- Detection of inhibitory substances in eggs.

IV- Fourth question (6 marks)

A)- Mark (✓) for true and (X) for wrong, then correct the wrong statement and give reason(s). (2 marks/one each)

- Chloride % decreases in case of mastitis.
- CMT reaction must be scored after 15 sec.

B)- Complete the following sentences:- (4marks/one each)

- Technologies used to Keep contaminants below dangerous levels are₁.....,₂.....,₃..... and₄.....
- Assessment of dairy equipment hygiene Microbiologically by.....₁..... and.....₂.....
- The starter culture in 'Short-set' method for yoghurt manufacture is added in % of₁..... permitting the fermentation to be completed within ...₂..... hrs. at an incubation temperature of ...₃...°C. At this point, the acidity will be ...₄.....%.
- Feathering of cream is₁..... which is due to₂.....,₃..... and₄.....

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