



I- First question (6 marks)

1- Give reason(s) of the following:-

(3 marks)

- Although canning is a (CCP2) during the manufacture of evaporated milk, it is a (CCP1)) during the manufacture of condensed milk. **(1 mark)**
- Lumpiness in skim milk powder. **(0.5 mark)**
- Button in condensed milk. **(1 mark)**
- Rancidity in whole milk powder. **(0.5 mark)**

2- Fill in the spaces:-

(3 marks/ one each)

-organism is a pathogen causing food poisoning; and at the same time a spoilage organism causing bitty cream.
- The conditions favoring clostridia food poisoning cases in fast food restaurants are.....and
- The clostridium botulinum toxin is heat....., while staph. aureus toxin is heat.....

II- Second question (7 marks)

Write on the following:-

- Mention the Factors affecting quality of pasteurized and UHT milk. **(2 marks)**
- Ice Cream that is safe for human consumption. **(1 mark)**
- Adverse effects of eating eggs. **(2 marks)**
- Manufacture of frozen whole Egg. **(2 marks)**

III- Third question (7 marks)

1-Write on the following:-

- For cheese manufacturing desirable bacteria are added, mention their function and types? **(2 marks)**
- Technologies used to keep contaminants below dangerous levels. **(2 marks)**

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

(3 marks/one each)

- Milk from mastitic udder has no impact on fermented dairy products.
- Gel tests used for detection of mastitis depend on pH of milk.
- Food-borne pathogen can grow and persist in fermented dairy products.

IV- Fourth question (5 marks/one each)

What is the meant by:-

- Farm produced cream.
- Churning of cream.
- Acid value (ADV).
- Butter starter.
- Color specks of butter.

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