

**Dr. Babasaheb Ambedkar Marathwada  
University, Aurangabad**

**Animal Husbandry and Dairy Science**

Practical question paper proforma of

**B.Sc. I,II,III year**

**Dr. Babasaheb Ambedkar Marathwada, University**

**Faculty of Science**

**B.Sc. First year practical Examination**

**Animal Husbandry and Dairy Science**

**(PAPER – III )**

Time: 3 Hrs.

Marks: 100

- Q. 1. Identity the cow & poultry breed (15)
- Q. 2. Identity the Buffalo, Goat & Sheep breeds (15)
- Q. 3. Handling & casting of given Animal (15)  
OR  
Milking dairy animal.
- Q. 4. Calculate the body weight of given animal (15)  
OR  
Determine the age of given animal by dentition method.
- Q. 5. Record the temperature, pulse and respiration rate of given animal. (15)
- Q. 6. Prepare the antiseptic ointment for animal treatment  
OR  
Give the vaccination schedule for dairy animal. (10)
- Q. 7. a) Record Book (05)  
b) Viva – voce (05)  
c) Excursion report (05)

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**(PAPER – IV)**

Time: 3 Hrs.

Marks: 100

- Q.1 Identify the given instrument/equipment and comment on it. (10)
- Q.2 Describe the anatomy and morphology of udder. (15)
- Q.3 Perform the platform test on given sample. (15)
- Q.4 Determine specific gravity/fat percentage of given sample. (15)  
OR  
Determine SNF/TS of given sample.
- Q.5 Perform staining of bacteria/ MBR test on given sample. (15)  
OR  
Determine the acidity of milk
- Q.6 Prepare flavored milk/Recombined milk. (15)  
OR  
Detect the adulterant in given sample.
- Q. 7. a) Record Book (05)  
b) Viva – voce (05)  
c) Excursion report (05)

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**(PAPER – VII)**

Time: 3 Hrs.

Marks: 100

- Q.1 Identify and explain the Spot A,B,C,D, and E (10)
- Q.2 Identify and comment on Spot (20)  
F, G, H, I, J, K, L, M, N and O
- Q.3 Analyze the given Feed sample for (15)  
DM/EE/CF/CP  
OR  
Prepare Silage/Hay from the given fodder.
- Q.4 Process the given feed samples (15)
- Q.5 Compute a ration for a given animal (20)
- Q.6 Record book and collection of Feeds and Fodders. (10)
- Q.7 Viva voce and excursion report. (10)

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**(PAPER – VIII)**

Time: 3 Hrs.

Marks: 100

Q.1 Identify and comments on Spot A,B,C,D,E,F,G,H,I and J (20)

Q.2 Estimation of gene frequency/sire index. (10)

OR

Detect the given animal for pregnancy

Q.3 Estimation of breeding efficiency of cow/preparation of heat expectancy chart. (10)

Q.4 Estimation of Ph of semen (15)

OR

Bacteriological examination of semen.

Q.5 Preparation of semen extender (10)

OR

Assembling and Preparation of A.V.

Q.6 Judge the given animal by score card method. (15)

Q.7 (a) Record Book (10)

(b) Excursion report and Viva-voce (10)

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**(PAPER – XI)**

Time: 3 Hrs.

Marks: 100

- Q.1 Anatomy and morphology of Udder of the given animals.  
OR  
Preparation of animal for milking and milking methods (15)
- Q.2 Evaluate the quantity of milk by platform test.  
OR  
Determine the specific gravity milk sample. (15)
- Q.3 Determination of fat of given milk sample.  
OR  
Determination of S.N.F.& T.S. of given milk sample. (15)
- Q.4 MBR/SPC/Ressazurin test.  
OR  
Determination of Adulteration / preservative added in milk. (15)
- Q.5 Practical problem on Dairy arithmetic. (15)
- Q.6 A) Record Book (10)  
B) Viva – voce (05)  
C) Excursion report (10)

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**(PAPER – XII)**

Time: 3 Hrs.

Marks: 100

- Q.1 Preparation of chakka & shrikhand.  
OR  
Preparation of Ghee. (15)
- Q.2 Preparation of khoa based sweet.  
OR  
Preparation of Butter. (15)
- Q.3 Preparation of Channa based sweet.  
OR  
Preparation of Ice-Cream / Kulfi. (15)
- Q.4 Preparation of Basundi / Rabri / Kheer. (15)  
OR  
Preparation of Paneer / Detection of adulteration in Ghee & Khoa.
- Q.5 Preparation of special milks. (15)  
OR  
Separation of Cream.
- Q.6 A) Record Book (10)  
B) Viva – voce (05)  
C) Excursion report (10)