TB155525A Reg. No	
	Name
B.VOC. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2017 SEMESTER V - CORE COURSE (FOOD PROCESSING TECHNOLOGY) VFP5G13TB - FOOD PROCESSING EQUIPMENTS	
Tin	ne: Three Hours Maximum Marks: 80
	PART A
I.	Answer all questions. Each question carries 1 mark.
1.	Define steam economy.
2.	Which are the different forces involved in size reduction?
3.	Differentiate between mixing and forming.
4.	Name the equipment used for fluid food transport.
5.	What is freeze drying?
6.	What are the filling equipments used in food packaging?
	$(6 \times 1 = 6)$ PART B
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II.	Answer any seven questions. Each question carries 2 marks.
7.	Differentiate between non-return valve and rotary ball valve.
8.	What is a colloid mill?
9.	Give any three factors considered in designing food processing equipment.
	What is the theory of food evaporation?
	Differentiate between slow and quick freezing.
	What is blanching and what are the factors affecting it?
	What is a screw conveyor and how will you determine its capacity?
	Which are the filling and closing equipments? What is tunnel dryer?
	Define cryogenic freezing.
10.	Define cryogenic freezing. $(7 \times 2 = 14)$
	PART C
III. Answer any five questions. Each question carries 6 marks.	
17.	Describe the hygiene and safety considerations taken while designing a processing equipment.
18.	Explain the working of colour sorter with neat diagram.
	Write short notes on forward and reverse feed evaporators.

20. Describe the working of freeze dryer.21. Write short notes on heat exchangers.

22. Which are the equipments for liquid food storage?

23. Differentiate between disc separator and intended disc separator.

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24. Differentiate between steam blanching and hot water blanching.

 $(5 \times 6 = 30)$

PART D

- IV. Answer any two questions. Each carries 15 marks.
- 25. With neat diagram explain the different types of dryers of foods.
- 26. Explain the equipments for size reduction of foods.
- 27. Explain in detail the points to be considered on designing, selection and purchase of food processing equipments.
- 28. Describe in detail mechanical conveying equipments.

 $(2 \times 15 = 30)$