

TB205525V

Reg. No : .....

Name : .....

**B. Voc. DEGREE (C.B.C.S.) EXAMINATION, NOVEMBER 2022**  
**2020 ADMISSIONS REGULAR AND 2019, 2018 ADMISSIONS SUPPLEMENTARY**  
**SEMESTER V - GENERAL COURSE (FOOD PROCESSING TECHNOLOGY)**  
**VFPT5G12B18 - FOOD PROCESSING EQUIPMENTS**

Time : 3 Hours

Maximum Marks : 80

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks**

**(10x2=20)**

1. Give examples of heat transfer equipment.
2. List out a few equipment used for mechanical separation in food industry.
3. List the different types of fixed aperture screens.
4. Define bread moulders.
5. Give examples of grading equipment.
6. List out the factors that affect the rate of drying.
7. Classify the major hazards in food.
8. State the mechanism of drum dryer.
9. What are advantages and disadvantages of steam blanching?
10. Mention the different types of pasteurization techniques.
11. Give examples of closures used in food industry.
12. Comment on the application of auger fillers in food industry.

**Part B**

**II. Answer any Six questions. Each question carries 5 marks**

**(6x5=30)**

13. Give examples of different unit operations and the equipment used in food industry.
14. Explain the functioning of different formers.
15. Differentiate between spiral separator and indented cylinder separator.
16. Explain the different types of mixers used in food industry.
17. Discuss the various factors considered for the selection of an evaporator.
18. Describe the hygiene and safety considerations taken in the design of processing equipments.
19. Briefly explain the characteristics of a plate freezer and a belt freezer.
20. Explain the factors to be considered while selecting a freezing equipment.
21. Briefly explain the role of packaging materials used in baking industry.

**Part C**

**III. Answer any Two questions. Each question carries 15 marks**

**(2x15=30)**

22. With neat diagram briefly explain different types of homogenizers.
23. Explain in detail the hygiene and safety factors to be considered in designing an equipment.
24. Discuss about different types of blanchers used in food industry.
25. Explain in detail the working of different food packaging equipment.