

TV206655W

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023
(2020 Admission Regular, 2019, 2018 Admissions Supplementary)
SEMESTER VI - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)
VFPT6S16B18 - UNIT OPERATIONS IN FOOD INDUSTRY

Time : 3 Hours

Maximum Marks : 80

Part A

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

(10x2=20)

1. What is meant by heat conduction?
2. Define countercurrent heat exchanger.
3. Define Stefan's Boltzmans law.
4. Enumerate the considerations involved in evaporator selection.
5. Cite the term food evaporation.
6. List out the different types of distillation .
7. Define tank crystallizer.
8. Define mixer settler.
9. List the components of supercritical fluid extraction.
10. Define food extrusion.
11. List out the functions of bucket elevator.
12. Which are the considerations for selection of conveyors?

Part B

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

(6x5=30)

13. Explain the terminologies with equation of conductive, convective and radiation heat transfer.
14. Explain in detail tubular heat exchanger.
15. Describe the principle of vertical tube evaporator.
16. Describe the working of long tube evaporator.
17. Write short notes on scraped surface crystalliser.
18. Explain in detail crystallization theory.
19. Write short notes on single screw extruder.
20. Explain in detail the features of batch extractors.
21. Explain in detail pneumatic conveyor.

Part C

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

(2x15=30)

22. Describe in detail multiple effect evaporator with neat diagram.
23. Describe in detail the theory of crystallization.
24. Explain in detail liquid-liquid extraction equipments.
25. Describe with neat diagram the equipments for sedimentation.