TM243962B

6 H 11

Reg. No :
Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024 2023 ADMISSIONS REGULAR

M.VOC F.P.T SEMESTER III - GENERAL VFPT3G07TM20 - Food Process Engineering

Time: 3 Hours

Maximum Weight: 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

- 1. State Perfect gas law.
- 2. 11.11 g of urea (NH_2CONH_2) was dissolved in 100 g of water. Calculate the molarity and molality of the solution. Given N = 14, H = 1, C = 12, O = 16
- 3. Comment on use of pumps in liquid transport system with example.
- 4. Recall the various types of pumps used in food plants.
- 5. Write the application of evaporation in food industry.
- 6. Comment on aseptic processing.
- 7. Comment on refrigeration load.
- 8. Recall the principles of refrigeration.
- 9. Point out the difference between reverse osmosis and ultrafiltration.
- 10. Recall the term centrifugation in food industry.

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

- 11. Derive the work done by an object in a closed system due to (a) gravitational forces (b) change in velocity (c) moving boundary
- 12. Give a note on (a) Centrifugal pumps (b)Air lift Pumps
- 13. Point out the differences between Newtonian and Non-Newtonian fluids.
- 14. Explain principle of convection in heat transfer.
- 15. Discuss how sterility is achieved in aseptic processing.
- 16. Point out the relevance of freezing time calculation.
- 17. Explain the various properties of frozen foods.
- 18. Explain the process of clarification.

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

- 19. Determine velocity of fluid by use of Venturimeter.
- 20. Illustrate the types and applications of evaporators.
- 21. Illustrate the working of a mechanical refrigeration system.
- 22. Discuss the mechanical operation of extrusion.