

TB245288L

28.11

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024

2022 ADMISSIONS REGULAR

B.VOC FPT SEMESTER V - GENERAL

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. Give examples of non thermal food preservation techniques.
3. Identify the relevance of pressure relief valve.
4. Differentiate between mixing and forming.
5. State the working principle of hammer mill.
6. List the components of an evaporator.
7. Differentiate between counter flow and co current heat exchanger.
8. Give examples of dryer that works in the principle of convective drying.
9. Recall the term 'fluidized bed freezers'.
10. Mention the important characteristics of an ideal refrigerant.
11. Differentiate between flow filling machine and tablet fillers.
12. Differentiate between piston volumetric fillers and diaphragm fillers.

Part B

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

(6x5=30)

13. What are the factors to be considered while designing an equipment?
14. Write a brief note on drum screens.
15. Describe colloid mill.
16. Explain the different types of mixers used in food industry.
17. Discuss about the evaporators while explaining steam economy and operating capacity.
18. Write a short note on forced circulation evaporator.
19. Briefly explain the term 'cryogenic freezing'.
20. Explain the properties of different refrigerants.
21. Write short notes on filling equipment.

Part C

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

(2x15=30)

22. Explain color sorter with the help of neat diagram.
23. Explain in detail the hygiene and safety factors to be considered in designing an equipment.
24. Explain in detail different types of refrigerants and the refrigeration cycle.
25. Describe in detail the functions of food packaging and the equipment used in food industry.