

**Cont....**

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

| Module No. | Question No. | Question  | K Level | CO  |
|------------|--------------|---|---------|-----|
| 1          | 11.a.        | Define moisture content and its need in food processing. How do you represent moisture content?   | K1      | CO1 |
|            |              | (OR)  |         |     |
|            | 11.b.        | What is the need to study about engineering properties of food materials? Explain with four examples.   |         |     |
| 2          | 12.a.        | Illustrate the working of spiral separator along with its principle.  | K2      | CO2 |
|            |              | (OR)  |         |     |
|            | 12.b.        | List the possible impurities of raw materials and mention the suitable cleaning equipment to remove such impurities.  |         |     |
| 3          | 13.a.        | Explain the factors influencing the drying of foods.  | K2      | CO3 |
|            |              | (OR)  |         |     |
|            | 13.b.        | Summarize cryogrinding of spices and write its advantages.  |         |     |
| 4          | 14.a.        | 5kg of Raw groundnut with shell needs to be decorticated by manual labor. Choose a suitable decorticator for the above application. Explain with a neat sketch. | K3      | CO4 |
|            |              | (OR)  |         |     |
|            | 14.b.        | A bulk volume of coarse maize needs to be transported to the dryer with the application of air as medium. Summarize the suitable conveying equipment.           |         |     |
| 5          | 15.a.        | Compare thermal and non-thermal processing of foods and list any four methods under each processing methods.  | K3      | CO5 |
|            |              | (OR)  |         |     |
|            | 15.b.        | How the fourth state of matter is applied in processing? Explain the concept.   |         |     |

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

| Module No. | Question No. | Question  | K Level | CO  |
|------------|--------------|---|---------|-----|
| 1          | 16           | Explain the moisture measurement of foods using direct method.                                  | K1      | CO1 |
| 2          | 17           | Illustrate the working of magnetic separator along with its principle.                          | K2      | CO2 |
| 3          | 18           | Classify dryers with examples.  | K2      | CO3 |
| 4          | 19           | Summarize the principle of shelling and its application in food processing.                     | K3      | CO4 |
| 5          | 20           | Application of high-pressure processing to the foods does not collapse the product. Justify it. | K3      | CO5 |

Z-Z-Z

END