# PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

### **BVoc DEGREE EXAMINATION DECEMBER 2023**

(Second Semester)

## Branch - FOOD PROCESSING TECHNOLOGY

#### **FOOD PROCESS ENGINEERING**

			FOOD PROCES	S ENC	FINEERING	
	Time: Three Hours			Maximum: 50 Marks		
			SECTION-A Answer ALI ALL questions can	quest	tions	$(5 \times 1 = 5)$
1.	C	Choose the basic operations done in the food process Engineering are called as				
		(i) iii)	Unit operations Process management	(ii) (iv)	Processing Unit Process	
2.	(	fenti (i) iii)	on the rate of flow at the beginning Constant Greatest	for ar (ii) (iv)	ny filtration pressure. Smallest Critical	
3.	(	ind o (i) iii)	out that Lyophilization is also know freeze drying sun drying	n as_ (ii) (iv)	tunnel drying mechanical drying	
4.	Which of the following is not of importance when a conveyor is designed?  (i) Type of industry where the conveyor is being used  (ii) Cost  (iii) Type of material being carried by the conveyor					
5.		)	Length of travel of the conveyor hat Electric field intensity is a Dimensionless quantity  Vector quantity	(ii)	Scalar quantity	
(iii) Vector quantity (iv) All of the above  SECTION - B (15 Marks)  Answer ALL Questions  ALL Questions Carry EQUAL Marks (5 x 3 = 15)						
6.	a Summarize the role of Psychrometry in drying.  OR  b Bring out the importance of Water activity.					
7.	b Bring out the importance of Water activity.  a Narrate the significance of cleaning and grading.  OR					
	b	De	scribe about the performance index	ζ,	*	
8.	a	Exp	plain about Attrition mill. OR			
	b	Sui	mmarize about Bonds law.			
9.	a	Ex	plain about the application of Pneu OR	matic	Conveyor	
	b	Ex	plain about the different types of S	heller.		

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10. a Narrate the role of Ultra sonification in food processing.

OR

b State the role of Cold plasma in food processing.

#### SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$ 

11. a Elucidate the procedure for the determination of moisture content by direct and Indirect methods.

OR

- b Identify the role of Equilibrium moisture content in drying.
- 12. a Magnetic separator.

OR

- b Discuss about the Spiral Separator with neat sketch.
- 13. a Point out the requirements for Cryo grinding.

OR

- b Analyze the role of Hammer Mills in size reduction.
- 14. a Discuss about the Ground nut Decorticator with neat sketch.

OR

- b Summarise about the Belt conveyor with neat sketch.
- 15. a Identify the role of High pressure processing in food processing.

OR

b Compare the Pulsed Electric field processing with Ohmic heating.

**END** 

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