PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023

(Third Semester)

Branch - FOOD PROCESSING TECHNOLOGY

UNIT OPERATIONS IN FOOD PROCESSING

Tin	ie:	Three Hours Maximum: 50 Marks
		SECTION-A (5 Marks) Answer ALL questions ALL questions carry EQUAL marks (5 x 1 = 5)
1		Mode of heat without movement of molecules is called (i) Sublimation (ii) Irradiation (iii) Conduction (iv) Convection
2		In sugar manufacturing the effect evaporator is used. (i) Multiple (ii) Single (iii) Climbing film (iv) Falling film
3		The resultant force caused by the pressure loading of a liquid acting on submerged surface is (i) Buoyant (ii) Gravitational (iii) Archimedes (iv) Atmospheric
4		Addition of new component to generate new boiling point to improve separation is called distillation (i) Volatile (ii) Azeotropic (iii) Liquid (iv) Steam
5		Porosity of filter cake with cake height. (i) Expands (ii) Decreases (iii) Increases (iv) Permeates
		SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)
6	a b	Bring out the modes of heat transfer with examples. OR Classify refrigerants with examples.
7	a b	Differentiate between short tube and long tube evaporators. OR List the factors affecting greatel growth during greatellization
8	a b	List the factors affecting crystal growth during crystallization. Define Pascal's law and explain how it is applied in pressure measurement. OR Illustrate the principle and working of a venturimeter.

9 a Interpret the working of a basket extractor.

OR

- b Give the pros and cons of vacuum distillation.
- 10 a Describe the types of filter media with examples
 - b Compose notes on centrifugal separation.

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$

11a Elaborate on cross flow and counter flow heat exchangers.

OR

- b Elucidate on the principle and components of vapour compression system.
- 12 a Evaluate the working of multiple effect evaporator with neat diagram.

OR

- b Assess the principle and working of Swenson Walker crystallization equipment.
- 13 a Discuss the physical properties of fluids.

OR

- b Explicate on the principle, working and application of a pitot tube
- 14 a Evaluate the mixers used for liquids in food industries.

OR

- b Highlight the operational process, advantages & disadvantages of steam distillation.
- 15 a Demonstrate the construction and operation of rotary vacuum filter with neat diagram.

OR

b Define Stoke's law. Expound on the sedimentation of particles in cyclone separator.

Z-Z-Z

END