

**B.VOC. DEGREE EXAMINATION, JUNE 2018****Fifth Semester****Core Course—FPT5S3T—DRYING TECHNOLOGY****(For B.Voc. Programme in Food Processing Technology)**

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**1 mark each.*

1. Explain drier efficiency.
2. What is equilibrium moisture content ?
3. What are continuous driers ?
4. What is kiln ?
5. Which method can be adopted for drying liquid.
6. What is evaporation ?
7. Explain drum drying.
8. What is water activity ?
9. What is food dehydration ?
10. Mention importance of fan in cabinet drier.

**(10 × 1 = 10 marks)****Part B***Answer any eight questions.**2 marks each.*

11. Write about solar energy collector.
12. Write about disadvantages of sun drying.
13. Explain vacuum drying.
14. Explain heat transfer.
15. Write a note on wet bulb temperature.
16. Write about transportation of dried food materials.

**Turn over**

17. Mention advantages of fluidized bed drier.
18. Explain how moisture content can be expressed in food.
19. Write about falling rate period.
20. What is dehydrofreezing ?
21. Explain intermediate moisture food.
22. Explain importance of osmosis in dehydration.

(8 × 2 = 16 marks)

### Part C

*Answer any **six** questions.*

*4 marks each.*

23. Explain effect of drying in cell structure and how can we control the changes.
24. Differentiate drying and dehydration.
25. Explain drying curve.
26. Mention factors affecting dehydration.
27. Explain criteria for selection of drying methods for food.
28. Write about osmotic dehydrated foods.
29. Write a note on storage of dried food.
30. Give an account on types of driers.
31. Explain physical and chemical changes happening in food material during dehydration.

(6 × 4 = 24 marks)

### Part D

*Answer any **two** questions.*

*15 marks each.*

32. Give an account on different types of drying methods.
33. Describe packaging methods for dried food materials.
34. Explain importance of food dehydration. Mention principles behind the dehydration and drying.
35. Explain processing of milk powder and raisins.

(2 × 15 = 30 marks)