

**B.VOC. DEGREE EXAMINATION, MARCH 2019****Fifth Semester**

Core Course : FPT5S3T—DRYING TECHNOLOGY

(For B.Voc. Programme in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

**Part A (Short Answer questions)***Answer all questions.**Each question carries 1 mark*

1. Define dehydration.
2. What are the food Characteristics ?
3. What is Sun drying method ?
4. What is constant rate period ?
5. What is fluid bed dryer ?
6. Define Drum drier.
7. What is dehydrofreezing ?
8. What is Raisins ?
9. What is the best packing material ?
10. What is dry storage of food ?

(10 × 1 = 10 marks)

**Part B (Short Answer Questions)***Answer any **eight** of the following in not more than 50 words each.**Each question carries 2 marks*

11. What types of food can be dehydrated ?
12. What are the major types of food Production ?
13. How do you dehydrate food naturally ?
14. Why food drying process is important ?
15. What temperature should you dry fruit ?
16. What are the effects of food properties on dehydration ?

**Turn over**

17. How many types of driers are there ?
18. What is the range of air convention driers ?
19. What is intermediate moisture meat ?
20. What are the side effects of Powder milk ?
21. What Material used for food Packaging ?
22. How do you transport food ?

(8 × 2 = 16 marks)

### Part C (Short Essays)

*Answer any **six** of the following in not more than 100 words each.*

*Each question carries 4 marks*

23. Distinguish between the dehydration and drying.
24. How do you store dehydrated food ?
25. What are the different methods of drying system based on heat transfer ?
26. Explain the any two drier methods used in food industry.
27. What are the Advantages of Dehydrofreezing ?
28. How do you dry grapes into raisins ?
29. How long will dehydrated food last in Vacuum sealed bags ?.
30. Write short notes on the Food Transportation ?

(6 × 4 = 24 marks)

### Part D (Long Essays)

*Answer any **two** of the following in not more than 400 words each.*

*Each question carries 15 marks.*

31. Explain the basic principles of Food preservation by Drying and Dehydration.
32. Detailed account on the Factors affecting the dehydration of food.
33. Give a brief account on different driers used in Food Industry.
34. Write an essay on the Processing of Milk powder and dehydrated foods.
35. Describe the Packaging material and storage of dried foods.

(2 × 15 = 30 marks)