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Reg. No.....

Name.....

B.VOC. DEGREE EXAMINATION, JULY 2019

Third Semester

FP T3 S1T—FOOD PROCESSING MACHINERIES

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

Time : Three Hours

Maximum : 80 Marks

Part A

Answer all questions.

Each question carries 1 mark.

1. What is canning ?
2. What is the use of a retort machine ?
3. What is a vacuum fryer ?
4. Write about surface contact cooling.
5. Explain aseptic processing.
6. What are still retorts ?
7. Write about heat transfer.
8. What is sonication ?
9. Mention uses of oven.
10. Write about uses of copper in food processing units.

(10 × 1 = 10 marks)

Part B

Answer any eight questions.

Each question carries 2 marks.

11. Explain heat transfer.
12. Write a note on freezing air freezing.
13. Explain extrusion.
14. Write a note on tunnel dryers.
15. Write about refrigeration cycle.
16. Mention significance of solar dryers.
17. Write about vacuum cooling.
18. Mention uses of freeze dryers.

Turn over

19. What is tunnel cooling ?
20. Write about hygienic design.
21. What are colloid mills ?
22. Write about indirect heating.

(8 × 2 = 16 marks)

Part C

*Answer any **six** questions.
Each question carries 4 marks.*

23. Write a note on crate less retort.
24. Explain processes to be adopted for size reduction in food processing.
25. Explain functioning of forming equipment.
26. Write a note on materials used for construction of food processing units.
27. What are evaporators ? Mention its application.
28. Give an account on batch sterilizers.
29. What is a homogenizer ? Write about pressure homogenizers.
30. Explain principle and functioning of batch rotary sterilizers.
31. Explain functioning of vacuum and freeze dryers.

(6 × 4 = 24 marks)

Part D

*Answer any **two** questions.
Each question carries 15 marks.*

32. Explain processes for size reduction and size enlargement.
33. Explain different types of cooling equipment.
34. Write an account on commercial food drying equipment.
35. Describe the fabrication and installation of a food processing unit.

(2 × 15 = 30 marks)