

**B.VOC. DEGREE EXAMINATION, AUGUST 2018****Third Semester****FPT 3S 1T—FOOD PROCESSING MACHINERIES**

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

Time : Three Hours

Maximum : 80 Marks

**Part A**

*Answer all questions  
1 mark each.*

1. What is a refrigerant ?
2. What is canning ?
3. What is surface contact cooling ?
4. What is extrusion ?
5. Mention two uses of retorts.
6. What is fabrication ?
7. Write about ultrasonication.
8. Explain importance of stainless steel in food processing equipments.
9. Mention functions of compressors.
10. What are tower dryers ?

(10 × 1 = 10 marks)

**Part B**

*Answer any eight questions.  
2 marks each.*

11. Explain tunnel cooling.
12. Write about a forming equipment.
13. What is hygienic designing ?
14. Write about uses of forming equipment.
15. Mention importance of sun dryers.
16. Explain agglomeration.
17. What are flexible containers ?
18. Explain functioning of condensers.

**Turn over**

19. What is liquid freezing ?
20. Write a note on rotary dryers.
21. What are colloid mills ?
22. What is hydrocooling ?

(8 × 2 = 16 marks)

### Part C

*Answer any six questions.  
4 marks each.*

23. Write a note on freeze dryers. Mention the significance.
24. Outline procedure for designing of a food processing unit.
25. Write about size reduction processes.
26. Explain refrigeration cycle.
27. Write a note on canning operation.
28. Give an account of homogenizers.
29. Write about different types of freezers.
30. Explain principle of drying.
31. Enlist and explain functioning of different types of cooling equipments.

(6 × 4 = 24 marks)

### Part D

*Answer any two questions.  
15 marks each.*

32. Give an account on mechanical processing equipments.
33. Describe types of food dehydration equipments.
34. Write about materials used for construction of food processing equipment.
35. Explain structure and function of batch sterilizers.

(2 × 15 = 30 marks)