



Progressive Education Society's  
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16  
End Semester Examination: April/ May 2024  
Faculty: Science and Technology

**Program: B.Voc (FPT)**  
**Program (Specific): Food Processing Technology**  
**Class: F.Y. B.Voc (Food Processing Technology)**  
**Name of the Course: Food Processing Operations**  
**Course Code: BVO 12101**  
**Instructions to the candidate:**

**SET - A**  
**Semester: II**  
**Course Type:**  
**Max. Marks: 30**

**Time: 2 Hr**

- 1) *All questions are compulsory.*
- 2) *Figures to the right indicate full marks.*
- 3) *Draw a well labelled diagram wherever necessary.*

**Q1. Multiple choice question:**

**(01 X 05 = 5M)**

1. \_\_\_\_\_ is used to remove vapors from freeze dryer.  
a. Condenser    b. Compressor    c. Vacuum pump    d. Refrigerant
2. Aspiration method can be used for cleaning of \_\_\_\_\_.  
a. Orange's    b. Wheat husk    c. Watermelon    d. None of these
3. Ideal speed for transportation of grain on conveyor belt is \_\_\_\_\_ m/s.  
a. 2.5 – 2.8    b. 3.5-3.8    c. 4.5-4.8    d. 5.5-5.8
4. \_\_\_\_\_ temperature is required for slow freezing.  
a. 5-10 °C    b. 15-20 °C    c. 20-90 °C    d. 50-100 °C
5. \_\_\_\_\_ process involves dividing the food into small pieces.  
a. Cutting    b. Peeling    c. Cooking    d. Sieving

**Q2 Answer the following questions (Any Five)**

**(02 X 05 = 10 M)**

1. Define soaking and write the advantages and disadvantages of soaking.
2. Give Factors affecting size reduction process.
3. Describe in detail modes of heat transfer.
4. Write down the applications of mixing in food processing.
5. What is moulding? Explain the working principle behind moulding.
6. Define conveyor and belt tension.
7. What is grading and dehusking ?

**Q 3. Write Short Note on the following (Any Two)**

**(02 X 05 = 10 M)**

1. Fixed aperture size sorting and roller sorting
2. Impellers in mixing
3. Cryogenic Freezer
4. Screw conveyor
5. Types of evaporators

**Q 4. Answer the following questions**

**(01 X 05 = 05 M)**

1. You are going to set up a food processing industry. For the same you are handling various raw materials. As a preliminary stage cleaning of raw materials should be carried out. What types of cleaning methods you will use for the same?

**OR**

1. Define Separation and explain methods of separation of materials with their working principle and application.