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F.Y.B.Voc (Food Processing Technology)
24BVO11103: Food Processing and Engineering
(Semester I)

Program: B.Voc (Food Processing Technology)
Program Specific: B.Voc (Food Processing Technology)
Course Type: Major
Paper:

Credits: 2
Time: 2 Hours
Max. Marks: 30
SET: A

Instructions to the candidate:

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

Q1) Attempt ANY FIVE of the following: [5 X 2 = 10]

- a) Define psychrometry.
- b) What are basic principles of food processing?
- c) What are the advantages of Blanching?
- d) Explain any 4 factors affecting rate of drying.
- e) Give the working principle of Hydrostatic pressure processing.
- f) What do you mean by water activity?
- g) Which are the different vessels used in food processing?

Q2) Attempt ANY THREE of the following: [3 X 4 = 12]

- a) Explain the drying mechanisms in detail.
- b) Write a short note on methods of freezing.
- c) Explain the process of pasteurization.
- d) Explain different types of Flanges and enclosures used in food processing.
- e) Elaborate on agitators used in food processing.

Q3) Attempt ANY TWO of the following: [2 X 4 = 08]

- a) Explain different properties of water.
- b) With the help of neat labelled diagram explain plate heat exchanger.
- c) Explain Canning in detail.
- d) Explain working of Foam mat dryer.
