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**FIRST YEAR B.Voc (Food Processing Technology)**  
**24BVO12101: Food processing operations**  
**(Semester II)**

**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 SIX of the following:**

**[6 X 2 = 12]**

- a) Define freezing and thermal center.
- b) Enlist the effect of dehydration on food properties and explain any one.
- c) Give the classification of thermal process.
- d) Define distillation and enlist its types.
- e) Write down the properties of cryogenes.
- f) Enlist the requirements of refrigerated storage.
- g) What are the advantages of drying?
- h) Explain the concept of sterilization.

**Q2) Attempt ANY THREE of the following:**

**[3 X 4 = 12]**

- a) Write a short note on survival curve and D-value.
- b) Explain the working principle of microwave heating.
- c) Describe different methods of separation process.
- d) Explain working of drum dryer with a neat and labelled diagram.
- e) What are the factors that affect the freezing rate?

**Q3) Attempt ANY TWO of the following:**

**[2 X 3 = 06]**

- a) Explain the working of air-blast freezer with a neat and labelled diagram.
- b) Define material handling and explain any one equipment in details.
- c) What is irradiation and explain sources of radioactive waves?
- d) Explain the mechanism of drying using drying curve.

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