

SCHOOL OF ENGINEERING SCIENCES **DEPARTMENT OF FOOD PROCESS ENGINEERING**B.Sc FIRST SEMESTER FINAL EXAMINATION, 2014/2015

FPEN 401: FOOD PLANT DESIGN AND ECONOMICS

ANSWER THREE (3) QUESTIONS TIME: ONE & HALF HOURS (1½)

- 1. a) Define corporate social responsibility (CSR).
 - b) An existing plate heat exchanger in a factory is use to heat orange juice. The orange juice stream which flows at a rate of F (kg/s) enters the heat exchanger at a temperature of T_1 (°C) and heated up to a temperature of T_2 (°C) before exiting. The hot water stream which provides the heat enters and leaves the plate heat exchanger at a temperature of T_{w1} (°C) and T_{w2} (°C) respectively. The hot water flows at a rate of F_w (kg/s). The hot water stream flow countercurrent to the orange juice stream.

Process Variables

F/Fw = 0.8

 $T1 = 40^{\circ}C$

 $T2 = 90^{\circ}C$

Technical Data

 $\rho = 1000 \text{ kg/m}^3$

Cp = 3.86 KJ/Kg K

 $\rho_{\rm w} = 960 \, {\rm kg/m^3}$

 $Cp_w = 4.18 \text{ KJ/kg K}$

 $U = 4230 \text{ W/m}^2 \text{k}$

 $\Lambda = 0.65 \text{ W/mK}$

 $\lambda_w = 0.65 \text{W/mK}$

 $\eta = 0.40 \text{ mPa.s}$

 $\eta_w = 0.25 \text{ mPa.s}$

Design Variables

u = 2.6 m/s

b = 1 mm

n = 5

L = 0.4 m

 $A = 4 \text{ m}^2$

Determine the flowrate of the hot water stream (F_{w1}) and the inlet temperature $(T_{w1})^{\circ}C$ and outlet temperature of the hot water stream $(T_{w1})^{\circ}C$.

- (c) What are the assumptions made in the design of a heat plate exchanger and why is the choice of the process stream velocity (u) and the plate spacing in the design of a plate heat exchanger very important?
 - 2. a) Briefly discuss the different stages involved in the design of a food plant from the beginning to completion
 - b) A rotary dryer is used to dry gari. Using the given process specification, process data and design variables below:

Process Specifications

 $F \approx 400 \text{ kg/h} \text{ db feed flow}$

 $X_0 = 0.7 \text{ kg/kg db moisture content}$

X = 0.10 kg/kg db final moisture content

d = 0.01m material characteristic size

 $T_0 = 25^{\circ}C$ Ambient temperature

 $Y_0 = 0.02$ Ambient humidity

 $T_s = 160$ °C Heating stream temperature

P = 1.00 bar

Process Data

Specific heat (kJ/kg K)

 $C_{pL} = 4.2$ water

 $C_{pV} = 1.90$ water vapour

 $C_{PA} = 1.00 \text{ air}$

 $C_{PS} = 2.0$ Dry material 3.73

Latent Heat (MJ/kg)

H_o = 2.50 Steam condensation at OoC

Heat transfer coefficient (KW/m²K)

 $U_s = 0.1$ air heater

Design variables

Y = 0.66 kg/kg db Drying air humidity

T = 85°C Drying air temperature

V = 1.5 m/s drying air velocity

D = 2.0 m Dryer diameter

Calculate

- (i) the air flow rate,
- (ii) thermal energy efficiency; and
- (iii) the air heating area required
- 3. a) Suppose you expect to receive GH@ 1500 per year for each of the next 16 years except you would not receive any payment in years 3, 7 and 11. What is the present value of this amount if the interest rate is 13% per year compounded daily?
 - b) Determine the amount of loan taken from the Bank if the remaining amount due is GH@ 1500 after paying for twenty months. The effective annual interest rate is 32% compounded monthly and the total loan period is 5 years
 - c) A businessman is considering buying a new food process equipment worth GH@ 75,000. He can either finance the equipment by either withdrawing cash from his savings account which earns 16.5% interest per year or borrow GH@ 75,000 from the dealer to pay monthly for a period of 10 years at 6% per quarter compounded monthly. His financial advisor advised that he should borrow the money from the dealer leaving his money in bank. Do you agree with this advised? Show numerically.
- 4. a) (i) What is profitability?
 - (ii) Explain why the net present value method is considered the best method for calculating profitability.
 - b) A project proposal for a new baby food product developed by level 400 food process engineering students has the following information:

Fixed Capital Investment (C_F)

24,000,000 GH@

Working capital (C_w) 10% Fixed Capital Investment (C_F) Selling price of food product 5.00 GH@/kg Raw materials 0.08GH@/kg Utilities 1.20 GH₡ Labour 1.50 GH@/kg Salvage value Maintenance Cost 6.5% C_T/year Supplies 18% of maintenance cost Administration cost 9% of sales Sales cost 10% of sales Insurance 1% C_T/year Useful life 12 years Depreciation 2,000,000 GH@ Tax 25%

- (i) Using the net present value (NPV) method, determine the minimum acceptable production rate if the hurdle rate (or market rate) is 19% per year.
- (ii) How would your answer in (i) change if the return on initial investment method (ROI) is used.
- (iii) Determine the payback period.