

2nd Year / Food Technology
Subject : Unit Operations in Food Processing

Time : 3 Hrs. M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which process is used for the size reduction of liquid food
a) Mixing b) Filtering
c) Homogenization d) Blending
- Q.2 _____ is used to segregate food based on overall quality
a) Grading b) Sorting
c) Separation d) Cleaning
- Q.3 What is the removal of fine particle sand dissolved solids called?
a) Filtration
b) Sedimentation
c) Deoxidation
d) Disinfection a Gravity

- Q.4 Sublimation process is the conversion of
- liquid to gas
 - Liquid to ice
 - Ice to gas
 - Gas to liquid
- Q.5 Purpose of heat treatment to the food products.....
- To kill the microorganisms
 - To inactivate microorganisms
 - To destroy antinutrient
 - All of the above
- Q.6 In the hammer mill, the solid particles are reduced in size by
- Compression
 - Attrition
 - Impact
 - Vibration

SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 Refrigeration is a mass transfer process. (True/False)
- Q.8 The purpose of grading and sorting are the same (True/False)
- Q.9 Name two evaporators used in food industries are.....and.....
- Q.10 Expelling process helps in different types of solvent-based on boiling point (True/False)
- Q.11 Thawing process occurs during the melting of ice (True/False)
- Q.12 Salt is type II preservative (True/False)

SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Describe different types of size reduction methods
- Q.14 Discuss advantages and limitations of the size reduction process
- Q.15 Explain theories of filtrations
- Q.16 Discuss the application of mixing process in food industries.
- Q.17 Mention criteria for size reduction equipment
- Q.18 Explain working principle of cream separators
- Q.19 Demonstrate distillation process with one example
- Q.20 Discuss different type of screens used in sieving process
- Q.21 Write applications of cyclone separators.
- Q.22 Discuss the process of crystallization .

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Discuss different type of distillation processes along with their application in food industries
- Q.24 Describe various types of filtration processes along with their applications in food industries
- Q.25 Discuss different type of crystallizers and their application in food industries