

- Q.24 What is Conduction? Explain.
 Q.25 Write a note on Reynolds number.
 Q.26 Define the manometer with diagram.
 Q.27 Define the term specific heat.
 Q.28 Write down about autoclave and enlist its types.
 Q.29 What do you understand by system boundaries?
 Q.30 Write a short note on centrifugal pump.
 Q.31 Write down the applications of manometer.
 Q.32 What do you understand about derived units
 Q.33 What is spray drier? Give its applications.
 Q.34 Define the term evaporating.
 Q.35 What is dry bulb temperature?

SECTION-D

Note: Long Answer type question. Attempt any two questions. (2x10=20)

- Q.36 What is Manometer? Explain various types of manometer with neat and clean diagram.
 Q.37 What is Heat exchanger? Explain any two types of heat exchanger.
 Q.38 Explain various types of fluid flow in detail.

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4th Sem / Principles of food engineering Subject : Food Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory. (10x1=10)

- Q.1 “Joule” is the unit of
 a) Temperature b) Pressure
 c) Energy d) Heat
- Q.2 A manometer is used to measure the pressure of a _____
 a) Gas
 b) Liquid
 c) Gas as well as Liquid
 d) None
- Q.3 The fluid particles move in flat layers or streams and follow a smooth continuous path. This type of flow is known as _____.
 a) Laminar flow b) Turbulent flow
 c) Stream flow d) Steady flow
- Q.4 Heat always flow _____
 a) From a colder object to a hotter object

- b) From a hotter objects to a colder object
 - c) In both the directions
 - d) Heat never flows from one object to another
- Q.5 The specific gravity of water is taken as _____
- a) 0.01 b) 0.1
 - c) 1 d) 10
- Q.6 The main function of centrifugal pumps are to
- a) Transfer speed b) Transfer pressure
 - c) Transfer temperature d) Transfer energy
- Q.7 In drying process, the moisture removal takes place by
- a) Diffusion b) Conduction
 - c) Convection d) Radiation
- Q.8 Which of the following dryers is used for making baby food?
- a) Drum dryer
 - b) Pneumatic conveyor dryer
 - c) Freeze dryer
 - d) Spray dryer
- Q.9 In a shell and tube heat exchanger, baffles are provided on the shell side to _____
- a) Improve heat transfer
 - b) Provide support for tubes
 - c) Prevent stagnation
 - d) All of these

- Q.10 Thermal conductivity of wood depends on _____
- a) Moisture b) Density
 - c) Temperature d) All of these

SECTION-B

Note : Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 What is Drier?
- Q.12 Define the term Convection.
- Q.13 What is Boiler?
- Q.14 Define Specific Gravity.
- Q.15 What do you mean by Latent Heat?
- Q.16 What is Homogenization?
- Q.17 Define the term wet bulb temperature.
- Q.18 What is Venturi meter?
- Q.19 Define Thermal Diffusivity.
- Q.20 Define UHT with its temperature range.

SECTION-C

Note : Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Enlist various types of Evaporator. Explain working principle of any one.
- Q.22 Describe energy balance principle in brief.
- Q.23 Define the term Pasteurization.