

No. of Printed Pages : 4  
Roll No. ....

221125

**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.....  
 a) liquid to gas                      b) Liquid to ice  
 c) Ice to gas                          d) Gas to liquid
- Q.5 Purpose of heat treatment to the food products.....  
 a) To kill the microorganisms  
 b) To inactivate microorganisms  
 c) To destroy antinutrient  
 d) All of the above
- Q.6 In the hammer mill, the solid particles are reduced in size by  
 a) Compression                      b) Attrition  
 c) Impact                              d) 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