

- Q.18 Explain working principle of cream separators
- Q.19 Demonstrate distillation process with one example
- Q.20 Discuss different types 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 types of distillation process along with their application in food industries
- Q.24 Describe various types of filtration process along with their applications in food industries
- Q.25 Discuss different types of crystallizers and their application in food industries.

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2nd Sem. / 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 The process of breaking down of solid material through the application of mechanical forces is called
- a) Centrifugation b) Filtering
- c) Size reduction d) Agitation
- Q.2 _____ separates contaminants / foreign materials from the raw materials
- a) Cleaning b) Sorting
- c) Dicing d) Slicing
- Q.3 Which of the following is the dry-cleaning method?

- a) Aspiration b) Ultrasonic cleaning
c) Fluming d) Spraying
- Q.4 Mixing of two fluids is a
a) Reversible process b) Irreversible process
c) Isothermal process d) None of these
- Q.5 Sorting separates the raw materials into the categories of different
a) Physical characteristics
b) Quality characteristics
c) Both a and b
d) None of the above
- Q.6 In case of ball 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 Homogenization is a type of size reduction process (True/False)

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- Q.8 Grading and sorting are the same processes (True/False)
- Q.9 Name two mixers used in juice industries are _____ and _____
- Q.10 Sieving process helps in removing oil from oilseed (True/False)
- Q.11 Crystallization process occurs during the preparation of jaggery (True/False)
- Q.12 Distillation is type of membrane processing (True/False)

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Describe different cleaning methods
- Q.14 Discuss advantages and limitations of 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

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