

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Discuss different types of mixing processes along with suitable applications.
- Q.24 Write about various types of filtration processes along with their applications in food industries
- Q.25 Discuss the membrane separation process with suitable example

No. of Printed Pages : 4

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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 Which process is used for the size reduction of milk fat in milk
- a) Mixing
 - b) Filtering
 - c) Homogenization
 - d) Blending
- Q.2 Magnetic sieving can be used for separating
- a) Rice from wheat
 - b) Iron from rice
 - c) Water from sand
 - d) Ice from water
- Q.3 What is the principle behind centrifugation as a mechanical separation method?
- a) Difference in boiling points
 - b) Difference in particle size
 - c) Difference in density
 - d) Difference in solubility

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Q.4 Melting process is the conversion of _____

- a) Liquid to gas b) Ice to liquid
- c) Ice to gas d) Gas to liquid

Q.5 Which process is especially used for enzyme inactivation _____

- a) Sterilization b) Blanching
- c) Freezing d) None of these

Q.6 In the hammer mill is the type of _____ equipment

- a) Crushing b) Grinding
- c) Cutting d) Cleaning

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 Evaporation is a mass transfer process. (True/False)

Q.8 The purpose of blanching and pasture is the same (True/False)

Q.9 Name two cleaning equipment used in food industries are _____ and _____

Q.10 Distillation 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 BIS stands for _____

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Write about any four types of size reduction equipment.

Q.14 Discuss the advantages and limitations of the drying process.

Q.15 Explain theories of distillation.

Q.16 Discuss the application of the mixing process in food industries.

Q.17 Mention criteria for selecting cleaning methods.

Q.18 Explain the working principle of magnetic separators

Q.19 Write about the extraction process with one example

Q.20 Elaborate different types of separation process used in food processing

Q.21 Write the working principles of the gyratory grinder.

Q.22 Discuss the process of freezing.