

- Q.25 Write the aims and advantages of sorting in food industry?
- Q.26 How can we calculate crushing efficiency?
- Q.27 What are the aims of filtration?
- Q.28 Give the importance of blending and mixing.
- Q.29 What is mixing index?
- Q.30 Write a note on distillation?
- Q.31 Describe theory of Comminution?
- Q.32 What do you understand by homogenization?
- Q.33 How size reduction affects the nutritive value and sensory characteristics of food product?
- Q.34 Write a short note on grading?
- Q.35 Write a note on working principle of rotary vacuum filter?

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Describe
- Depth filtration
 - Ribbon mixer
- Q.37 Explain the size reduction equipments of fibrous, dry and liquid foods?
- Q.38 Define grinding? In list various methods of grinding and explain any two with neat and clean diagram.

No. of Printed Pages : 4

181134/121134/031134

Roll No.

3rd Sem / Food Technology Subject:- Unit Operation in Food Processing / Pr. of Food Engg.

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 The basic operations done in the food process engineering are called as _____
- unit operations
 - processing
 - process management
 - unit process
- Q.2 Which of the following are the unit operations?
- Distillation, evaporation, centrifugation
 - Distillation, membrane separation, sampling
 - Membrane separation, centrifugation, sampling
 - Evaporation, centrifugation, sampling
- Q.3 Preliminary unit operation in any food industry includes _____
- cleaning, sorting
 - cleaning, drying
 - grading, drying
 - sorting, drying
- Q.4 What is meant by crystallization?
- Concentration of atoms into a highly structured form
 - Solidification of atoms into a highly structured form

- c) Solidification of solution
- d) Concentration of solution
- Q.5 Which of the following is crystallization?
 - a) Solid-solid separation
 - b) Solid-liquid separation
 - c) Solid-gas separation
 - d) Liquid-gas separation
- Q.6 The pore size for the removal of viruses is _____
 - a) 20 nm b) 30 nm
 - c) 25 nm d) 35 nm
- Q.7 Which of the following forces acts in ball mill?
 - a) Gravitational force
 - b) Centrifugal force
 - c) Gravitational and centrifugal forces
 - d) Does not depend on any force
- Q.8 Which of the following machine is not used for fine grinding?
 - a) Jaw crushers b) Ball mill
 - c) Hammer mill d) Attrition mill
- Q.9 Which of the following is a size reduction unit operation in liquids?
 - a) Milling b) Mixing
 - c) Grinding d) Homogenization
- Q.10 What do you mean by filter cake?
 - a) The cake which is to be filtered
 - b) A porous membrane used to retain the solids
 - c) The solids which are present on the filter
 - d) A suspension to be filtered

SECTION-B

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

- Q.11 Enlist any two types of distillation process.
- Q.12 Size reduction process is also termed as comminution (True/False)
- Q.13 Give name of any two mixing equipments?
- Q.14 Define crushing?
- Q.15 Define Sedimentation?
- Q.16 Define Crystallization?
- Q.17 Propeller, Helical and turbine are the type of size reduction equipments (True/False)
- Q.18 Assessment of the overall quality of food using a number of attributes is called _____ (Sorting / grading).
- Q.19 Enlist of two types of crushers ?
- Q.20 Define Sieving?

SECTION-C

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

- Q.21 Write the aims and advantages of cleaning in food industry?
- Q.22 Write a note on hammer mill?
- Q.23 Draw a diagram of Gyratory crusher and give its working principle?
- Q.24 Define sieving and write down the types of screens?