

SECTION-B

Note:Short answer type questions. Attempt any Six questions out of eight questions. (6x5=30)

- Q.11 Discuss design of rising film evaporators
- Q.12 Explain design of baffles
- Q.13 Describe mechanical properties of materials
- Q.14 Discuss design of freezing equipment
- Q.15 Explain thermal gradient
- Q.16 Discuss design of shell and its components
- Q.17 Explain single effect evaporators and its components
- Q.18 What should be the safety measures in food industry?

SECTION-C

Note:Long answer questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Explain design of fermenters.
- Q.20 Discuss hazards in process industries.

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Dvoc - Level -5

1st Sem / Food Processing

Subject : Food Plant Equipment's

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note:Very short questions. Attempt all ten questions. (10x1=10)

- Q.1 What is temperature effect?
- Q.2 What is fabrication?
- Q.3 What is dynamic load?
- Q.4 Write any two examples of material used in food industry.
- Q.5 Define ductility
- Q.6 Define pulley
- Q.7 What are protective coatings ?
- Q.8 What are food grade materials?
- Q.9 Define fermenters?
- Q.10 What are industrial hazards?

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