

SECTION-D

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

- Q.23 Discuss different types of size reduction equipment and their applications in food industries
- Q.24 Explain different types of mixers and their application in food industries
- Q.25 Discuss different types of cleaning equipment and their applications in food industries.

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Roll No.

221125

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 Screening method depends primarily on
a) Surface area of the particles
b) Specific gravity of the particles
c) Magnetic properties of the particles
d) Size of particles
- Q.2 Electrostatic separator makes use of the difference in
a) Magnetic properties b) Electrical properties
c) Densities d) Moisture content
- Q.3 For the flow of the fluid we need differences in
a) Pressure b) Concentration
c) Moisture content d) Force

(60)

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- Q.4 Unit of specific gravity is
- a) g/cm³
 - b) kg/cm³
 - c) kg/m³
 - d) None of the above

- Q.5 Reynold's number is
- a) Ratio b/w inertial force and viscous force
 - b) Ratio b/w viscous force and inertial force
 - c) Ratio b/w inertial force and pressure
 - d) Ratio b/w viscous force and pressure difference

- Q.6 Rate of filtration is:
- a) Maximum at early stage
 - b) Maximum at middle stage
 - c) Maximum at final stage
 - d) Uniform throughout the filtration process

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Homogenization is a separation process (True/False)
- Q.8 Nucleation process involves occurs during the homogenization of milk (True/False)
- Q.9 Distillation is a type of size-reduction process (True / False)

- Q.10 Activated charcoal is a type of filter aid (True/False)
- Q.11 Type of forces involves in the size reduction process are _____
- Q.12 Type of forces involves in cyclone separators are _____

SECTION-C

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

- Q.13 Write down about different types of cleaning methods.
- Q.14 Discuss different types of sorting methods.
- Q.15 Describe the theories associated with size reduction
- Q.16 Discuss extraction methods used in food industries
- Q.17 Explain different types of mixers used in food industries
- Q.18 Write short note on filtration
- Q.19 Explain the working principle of the cream separator
- Q.20 Discuss the recrystallization and their application
- Q.21 Differentiate crystallization and recrystallization process
- Q.22 Discuss saturated and super saturated solutions