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Reg No.:_

Name:___

APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY

Fifth Semester B.Tech Degree Regular and Supplementary Examination December 2020

Course Code: FT305 Course Name: Food Process Engineering

Max. Marks: 100

Duration: 3 Hours

PART A

Answer any two full questions, each question carries 15 marks. Marks

- 1 a) Define pasteurization. Explain the principle and working of HTST pasteurizer. (10)
 - b) What are the important properties to be considered while selecting raw (5) materials for a food industry?
 - a) Explain the principle and process of cleaning the raw materials by dry method. (7.5)
 - b) How can you calculate the energy required for size reduction? (7.5)
- 3 a) With the help of neat schematic representation explain any three equipments for (15) size reduction of solid food.

PART B

Answer any two full questions, each question carries 15 marks.

- 4 a) What is the importance of spray drier in food processing? Explain its principle (15) and working with the help of a neat schematic representation.
- 5 a) Explain different thermodynamic properties represented in a psychrometric (7.5) chart.
 - b) What is the consequence of maillard reaction in Baking process with examples? (7.5)
- 6 a) What is the importance of frying in food industry? Explain the process and (7.5) types.
 - b) Elaborate the different stages of baking process. (7.5)

PART C

Answer any two full questions, each question carries 20 marks.

- 7 a) Elaborate the mechanism of freezing. Also explain the effects of freezing on (10) food?
 - b) Describe the importance of thawing? What are the mechanisms to carry out (10) thawing in food processing units?
- 8 a) Explain the different refrigeration methods followed for transporting food (10) through land and air.
 - b) Differentiate twin and single crew extruders with schematic representations. (10)
- 9 a) Explain the principle and applications of PEF in food industry. (10)
 - b) Elaborate the importance and effects of hurdle technology in minimal (10) processing of food.
