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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Food Technology

FTL 3B 05—FOOD ENGINEERING

(2019—2022 Admissions)

Time : Two Hours

Maximum : 60 Marks

Part A

*Answer any **ten** of the following
Each question carries 2 marks.*

1. Name three size reduction operations.
2. What is IQF ? Where it is used ?
3. Define Angle of Repose.
4. Name two refrigerant used in refrigeration.
5. What is conduction heat transfer ? Where it is applied ?
6. Define LTLT pasteurisation ? Where it is used ?
7. Give the application of contact immersion freezer.
8. Define Apparent viscosity.
9. Give the refrigeration principle.
10. Define the term specific heat.
11. What is Rheology ? Mention one rheological characteristic of food.
12. Differentiate between freezing and chilling

(Maximum Marks 20)

Turn over

Part B

*Answer any **six** of the following*

Each question carries 5 marks.

13. Write a note on i) Pasteurisation ; and ii) Sterilisation. Give its application.
14. Write short note on Contact immersion freezer. Where it is used ?
15. Explain briefly the principle and working of cabinet dryer.
16. Write short note on falling film evaporator with neat sketch.
17. Write briefly Constant rate and falling rate period of drying.
18. Write briefly the principle and working of water tube boiler.
19. Write short note on scraped surface heat exchanger.

(Maximum Marks 30)

Part C

*Answer any **one** of the following.*

20. Explain in detail with neat sketch the principle and working of :
 - 1 Drum drier ; and
 - 2 Spray drier.
21. Explain in detail the principle and working of double and triple tube heat exchanger with neat sketch.

(1 × 10 = 10 marks)