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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

Food Technology

FTL 3B 05—FOOD ENGINEERING

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Part A

*Answer any **ten** of the following.*

Each question carries 2 marks.

1. Name any four dryers used for food dehydration.
2. Food materials are frozen at what temperature ?
3. Give the application of Cryogenic freezer.
4. Define Viscosity. What is apparent Viscosity ?
5. What is convective heat transfer ? Where it is applied ?
6. What is HTST pasteurisation ? Mention its application in food industry.
7. Define the term blanching
8. What is boiler ? What is its usage ?
9. Define the term Extrusion.
10. What is Newtonian Fluid ?
11. Define Specific Gravity. What is specific gravity of water ?
12. Define the term Specific heat.

(Maximum 20 marks)

Part B

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

Each question carries 5 marks.

13. Write a short note on canning.
14. Explain briefly, the principle and working of fire tube boiler.

Turn over

15. What are the different thermal processing used in food industries ?
16. Write a note on characteristics of good refrigerant.
17. Write short note on Air blast freezers.
18. Write short note on fluidised bed dryer.
19. Explain briefly Raising film Evaporator.

(Maximum marks 30)

Part C

Answer any one of the following.

20. Explain in detail with neat sketch the working of the following :
 - 1 Plate heat exchanger.
 - 2 Shell and tube heat exchanger.
21. What is refrigeration ? Give the principle of refrigeration. Draw and describe refrigeration cycle with neat sketch.

(Maximum marks 10)