

**B.Sc. FOOD SCIENCE & TECHNOLOGY
FOURTH SEMESTER
FOOD PROCESS ENGINEERING
BFST-402**

**SET
A**

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 1hr. 30 mins.

Full Marks: 35

Time: 15 mins.

(Objective)

Marks: 10

Choose the correct answer from the following:

1 × 10 = 10

1. EMC means:
 - a. Equal moisture content
 - b. Equilibrium moisture content
 - c. Equilibrium moisture calculation
 - d. Equal moisture calculation
2. ClO₂ is:
 - a. Chlorine dioxide
 - b. Chloride
 - c. Chlorine
 - d. None of the above
3. CIP in Food industry is:
 - a. Close in place
 - b. Cleaning in place
 - c. Clean in place
 - d. None of the above
4. Speed of Crushing roll is..... rpm.
 - a. 10-300
 - b. 30-300
 - c. 50-250
 - d. 50-300
5. Gyrotory crusher is in the range ofgyration per minute.
 - a. 125-225
 - b. 125-425
 - c. 125-325
 - d. 25-125
6. Revolving mill is also known as:
 - a. Attribution mill
 - b. Crushing mill
 - c. Tumbling mill
 - d. None of the above
7. COP in Food industry is:
 - a. Cleaning out place
 - b. Clean out place
 - c. Cleaning outside place
 - d. None of the above
8. Agitated mill comes under:
 - a. Ultrafine grinder
 - b. Revolving mill
 - c. Hammer
 - d. None of the above
9. Tube mill come under:
 - a. Rolling compression mill
 - b. Attrition mill
 - c. Revolving mill
 - d. None of the above
10. Bowl mill comes under:
 - a. Attrition mill
 - b. Rolling compression mill
 - c. Agitated mill
 - d. None of the above

(Descriptive)

Time : 1 hr. 15 mins.

Marks : 25

[Answer question no.1 & any two (2) from the rest]

1. Explain the parts present in a horizontal Milling equipment. 5
2. Explain about the techniques of drying: (*Any four*) 2.5×4=10
 - a) Osmotic drying
 - b) Dielectric drying
 - c) Fluidized bed drying
 - d) Microwave drying
 - e) Radiofrequency drying
3. Discuss about the science behind Food Spoilage. List the advantages of Food Storage. 5+5=10
4. Write short notes on the following Food treatment methods and mention if it is thermal or non-thermal: (*Any four*) 2.5×4=10
 - a) Pasteurization
 - b) Pulsed electric field
 - c) Ultrasound
 - d) UHT
 - e) Blanching
5. List the Grade factors. Discuss the methods employed for size reduction in Food processing. 5+5=10

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