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**Question Paper Code: 59A15**

B.E. / B.Tech. DEGREE EXAMINATION, MAY 2022

Elective

Agriculture Engineering

15UAG915- DESIGN OF FOOD PROCESSING EQUIPMENT

(Regulation 2015)

Duration: Three hours

Maximum: 100 Marks

Answer ALL Questions

PART A - (10 x 1 = 10 Marks)

- Which of the following comes under grain processing in India? CO1- R  
(a) oil seed processing (b) wheat processing  
(c) oil seed and wheat processing (d) None of the mentioned
- Food processing in India is concentrated in which sector, maximum? CO1- R  
(a) organized sector (b) unorganized sector  
(c) small scale (d) none of the mentioned
- The major ingredient of sweetened soft drink is..... CO1- R  
(a) carbonated water (b) hydrochloric acid (c) phosphoric acid (d) caffeine
- Process of adding vitamins to milk is known as..... CO1- R  
(a) flavouring (b) fortification (c) fermentation (d) sterilization
- Which of the following products is a processed form of rice.....? CO3- R  
(a) suji (b) flakes (c) bread (d) concentrated
- Alisha challenged her friends that one special vitamin would not be affected when she boils milk. Which vitamin is it? CO1- U  
(a) Vitamin C (b) Vitamin D (c) Vitamin B (d) None of the mentioned
- Which of the following operation reduces the dietary fiber content in cereals? CO1- U  
(a) Drying (b) Retro gradation (c) Grinding (d) Milling

8. What is the temperature of pasteurization for meat? CO1- R  
 (a) 73°C (b) 89°C (c) 63°C (d) 65°C
9. What gas is used for gas stunning in meat processing? CO1- R  
 (a) Argon (b) Helium (c) Carbon dioxide (d) Ammonia
10. The type of emulsion is mayonnaise? CO1- R  
 (a) Temporary (b) Semi-permanent (c) Permanent (d) Semi- temporary

PART – B (5 x 2= 10 Marks)

11. List out the organoleptic properties of food? CO1- U
12. What are the Seven type of food processing? CO1- R
13. List out some insects causes destruction? CO1- R
14. What are edible films? Give examples. CO1- R
15. What are edible films? Give examples. CO1- R

PART – C (5 x 16= 80 Marks)

16. (a) Explain the detail about the fluidized bed dryer with neat a sketch, advantage and disadvantage? CO1- U (16)  
 Or  
 (b) Explain the detail about the spray dryers with neat a sketch, advantage and disadvantage? CO1- U (16)
17. (a) Explain the detail about the rubber roll Sheller with neat a sketch, advantage and disadvantage? CO2- U (16)  
 Or  
 (b) Describe the detail about the screw conveyor with neat a sketch, advantage and disadvantage? CO2- U (16)
18. (a) Describe the process involved in LSU dryer with a neat sketch, advantage and disadvantage? CO1- U (16)  
 Or  
 (b) Explain the process involved in paddy thresher and components with neat a sketch, advantage and disadvantage. CO1- U (16)
19. (a) Describe the process in working of maize Sheller and groundnut decorticator with advantage and disadvantage? CO1- U (16)  
 Or  
 (b) Describe the process involved in wheat milling with advantage and disadvantage? CO1- U (16)

20. (a) Explain in detail the processing of any fruits / vegetables / food product. CO3- U (16)

Or

(b) Describe the detail about the scope and importance of material handling? CO3- U (16)

