

**ADIKAVI NANNAYA UNIVERSITY**  
**RAJAMAHENDRAVARAM**

**CBCS / Semester System**

**(From 2015-16 Admitted Batch)**

**B.Sc. Food Technology**

**III Semester**

**UNIT OPERATIONS IN FOOD PROCESSING - 1**

**MODEL QUESTION PAPER**

Time: 3 Hrs

Max. Marks: 75

**SECTION -A**

Answer any **five** of the following questions:

5X5=25

1. Define any five unit operations
2. Vacuum Evaporation
3. Sedimentation
4. Rittinger's Law
5. Crushing Efficiency
6. Bulk density and True density of grains
7. Mixing index
8. Propeller Mixer

**SECTION-B**

Answer **all** the following questions:

5X10=50

9. Define Evaporation? Explain about Short tube and Long tube Evaporation.

**(OR)**

Describe about multiple effect Evaporation? Explain its applications in food Industry.

10. Write about Filtration Equipment.

**(OR)**

Explain about Separation? Write about methods of separation.

11. Describe about rate of Extraction? Explain about McCabe Thiele plot.

**(OR)**

Explain about Stage Equilibrium Extraction.

12. Explain about Physical Properties of Foods.

**(OR)**

Describe about sorting and grading of Fruits.

13. Describe about double cone mixer

**(OR)**

Explain about Forming bread molders.