

Total No. of printed pages = 2

FPT-601/FEO-II/6th Sem/2016/N

## FOOD ENGINEERING OPERATION - II

Full Marks – 70

Pass Marks – 28

Time – Three hours

The figures in the margin indicate full marks for the questions.

Answer any *five* questions.

1. What are the various feeding methods in a multiple effects evaporator ? Discuss the relative advantages of each effect. 14
2. Describe basic principle and types of extrusion system. Discuss the feed conveying mechanism in single screw extrusion. 14
3. How evaporation is different from distillation and drying ? Discuss the various operational features which is ctmp in evaporation. 14
4. What do you mean by freezing ? Discuss the different freezing equipment with its application. 14

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5. Describe leaching process (extraction) with neat labelled diagram. 14
6. Write short notes on :  $3\frac{1}{2} \times 4 = 14$
- (i) Blanching
  - (ii) Microwave drying
  - (iii) Cabinet dryer
  - (iv) Calendria evaporator.
7. Differentiate the following :  $7 \times 2 = 14$
- (i) Falling film evaporator and rising film evaporator.
  - (ii) Constant rate drying and falling rate drying.