

Printed Pages : 2



EAG-016

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 994016

Roll No.

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B. Tech.

(SEM. VII) (ODD SEM.)

THEORY EXAMINATION, 2014-15

FOOD PROCESSING PLANT DESIGN & LAYOUT

Time : 3 Hours]

[Total Marks : 100

Note : The Question paper is divided into three sections.
Attempt each section.

SECTION-A

- 1 Attempt all part of the following: **(10x2=20)**
- What is processing food Engineering?
 - Definition of plant Layout.
 - What is importance of fruit and vegetable?
 - Explain the selection of processes plant design.
 - How location selection of plant layout?
 - Explain any four equipment of material handling device.
 - What is various types of plant layout?
 - Explain the processing of milk and milk product.
 - How preparation of feasibility?
 - Discuss the processing and control of food processing.

SECTION-B

- 2 Attempt any three parts of the following: **(4×5=20)**
- (a) Discuss the principle and methods of food processing industry.
 - (b) Explain the advantages and disadvantages of food processing.
 - (c) What is difference b/w design of food processing and non food processing?
 - (d) How is preparation of seeds for oil extraction and Flow chart of oil & their characteristics?
 - (e) Write short notes on:
 - (i) Pasteurization (ii) Sterilization
 - (iii) Fermentation (iv) Germination

SECTION-C

- 3 Attempt any **five** of the followings : **(5x10=50)**
- (a) Explain the requirement of plant building and its components.
 - (b) What is various application of material handling/transportation system in food processing industries?

OR

Write a brief note on pulses and their composition of pulses.

- (c) Describe the project design & their process in flow diagram.
- (d) what do we mean by "sanitation" and Economic costs of sanitation?
- (e) How select location of plant design and their characteristic of plant location.

OR

How do you classify plant capacity? And their application for food processing industries.

- (f) Explain the material construction of food equipments and characteristics of suitable construction material.