

	c) Sidewall belt d) Pipe conveyor belt		
Q13	In vacuum distillation, substances boil at a) Exact temperature b) Temperature slightly above boiling point c) Temperature slightly below boiling point d) High pressure	1.5	CO5
Q14	Solvent extraction is a analytical technique. a) Separating b) Qualitative c) Quantitative d) Identification	1.5	CO5
Q15	Which factor is crucial for preventing material spillage on a conveyor belt? a) Belt color b) Belt tension c) Belt flexibility d) Belt speed	1.5	CO5
Q16	What is the working principle of microwave?	1.5	CO3
Q17	What are the two methods used for the calculation of moisture content?	1.5	CO2
Q18	What do you mean by sedimentation?	1.5	CO5
Q19is the working principle of freeze drying.	1.5	CO2
Q20	Conveyors are	1.5	CO5
SECTION B (4Qx5M=20 Marks)			
1	Describe the different compositional and non-compositional factors that affect the rate of freezing.	5	CO1
2	Explain the different requirements of refrigerated storage.	5	CO1
3	Discuss the steam, batch and continuous distillation.	5	CO5
4	Write a short note on screw and pneumatic conveyors.	5	CO5
SECTION C (2Qx15M=30 Marks)			
1	a) Define water activity? Explain different types of dryers used in the food industry. (10 marks) b) Discuss the various changes during drying of food products. (5 marks)	15	CO2
2	a) Define food packaging? Discuss the various factors determining the packaging requirements of frozen foods. (7 marks) b) What are compressors? Explain the working of refrigeration system along with diagram. (8 marks)	15	CO4
SECTION- D (2Qx10M=20 Marks)			

1	What is super cooling? Discuss the various freezing methods used in food industry.	10	CO1
2	What is irradiation? Outline the main features of an irradiation plant's layout and discuss its applications in the food industry.	10	CO3