QP CODE: 25020756

25020756

Reg No : .....

Name : .....

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE EXAMINATIONS, FEBRUARY 2025

Sixth Semester

B.Sc Food Science & Quality Control Model III

CHOICE BASED CORE COURSE - FS6CBT28 - INTRODUCTION TO FOOD ENGINEERING

2017 Admission Onwards

AADEACE7

Time: 3 Hours Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define primary dimensions.
2. Define engineering units.
3. Explain open and closed system.
4. Explain types of density.
5. Define pressure.
6. Explain the equation of perfect gas law.
7. Define internal energy.
8. Explain a rotary pump.
9. Menttion some time dependent liquids.
10. Discuss on charactiristics of steam.
11. Define single phase and three phase.
12. Determine the critical thickness of insulation.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Discuss on enthalpy ,power and area.

14. Explain phase diagram of water.

15. Discuss first and second law of thermodynamics.

16. Discuss about pipeline systems and its importance in food processing.

17. Review the properties of fluids.

18. Describe continuity equation.

19. Write a note on steam utilization in food processing industry.

20. Describe radiative heat transfer.

21. Explain fourier's law.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain conservationof mass in closed and open system.

23. Illustrate energy equation for steady flow of fluids.

24. Explain in detail about thermal properties of foods.

25. Give an essay on heat exchangers.

(2×15=30)