24000998

QP CODE: 24000998

Reg No : .....

Name : .....

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024

Sixth Semester

B.Sc Food Science & Quality Control Model III

CHOICE BASED CORE COURSE - FS6CBT28 - INTRODUCTION TO FOOD ENGINEERING

2017 Admission Onwards

131CE11B

Time: 3 Hours Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. List down some examples of dimensions.
2. Define specific gravity.
3. Define temparature.
4. Define enthalpy.
5. Describe the uses of phase diagram of water.
6. Explain the equation of perfect gas law.
7. Write down an equation for work due to change in velocity.
8. Explain,pseudoplastic liquids.
9. Explain continuity equation.
10. Discuss on fuel utilization.
11. Explain three basic types of circuits.
12. Define Fourier's law.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain UNITS.

14. Explain state of system.

15. Explain laws of thermodynamics.

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

17. Describe positive displacement pumps and its types.

18. Review the properties of fluids.

19. Describe properties of steam and steam table.

20. Explain thermal properties of foods.

21. Discuss the role of insulation in process equipment.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain conservation of mass in closed and open system.

23. Describe manjor and minor frictional energy losses.

24. Explain modes of heat transfer.

25. Discuss on various heat exchangers used in food industry.

(2×15=30)