

# GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-VI (NEW) - EXAMINATION - SUMMER 2018 Code:2161407 Date:08/05/2018

Subject Code:2161407

Subject Name:Food Plant Utilities & Sanitation

Time:10:30 AM to 01:00 PM

**Total Marks: 70** 

04

03

07

07

**Instructions:** 

- 1. Attempt all questions.
- 2. Make suitable assumptions wherever necessary.
- 3. Figures to the right indicate full marks.
- Q.1 (a) Define boiler as per ASME and list the main components of a water tube boiler. 03
  - (**b**) Answer the following:
    - (i) State the function of economizer and optimizer in boiler.
    - (ii) Define sterilization
    - (iii) Define Population equivalent of a city.
    - (iv) What are steam traps?
  - (c) What is boiler efficiency? List main factors that affect it. In a boiler 07 performance test, 11400 kg of bituminous coal was consumed in 24 hours generating 14500 kg dry saturated steam at mean absolute pressure of 8 bar. If the calorific value of the coal is 30 MJ/kg and the feed water temperature is maintained uniform at 25 °C, calculate the following:
    - (i) Boiler efficiency.
    - (ii) Equivalent evaporation in kg per kg fuel.

[Take  $h_g(8 \text{ bar}) = 2700 \text{ kJ/kg}, h_f(25^{\circ}\text{C}) = 135 \text{ kJ/kg}, h_{fg}(100^{\circ}\text{C}) = 2257 \text{kJ/kg}$ ]

- Q.2 (a) Define draught and state its objectives in boiler operation.
  - (b) A RCC chimney of 15 m height provides natural draft to a boiler exhaust. The 04 chimney is operating under maximum discharge condition. The flue gas and ambient air temperatures are 350 °C and 25 °C respectively. Calculate the following:
    - (i) The draught produced in mm WC.
    - (ii) The air supplied in kg per kg of fuel.
  - (c) Write 1-2 lines on each:

(i) Water Softener	(ii) QAC	(iii) Power factor	
(iv) Food soil	(v) CIP	(vi) SIP	(vii) Grid

## OR

- (c) Answer the following questions briefly:
  - (i) What are Aerated Lagoons?
  - (ii) What is SCADA?
  - (iii) Define earthing.
  - (iv) Define COD?
  - (v) What are synchro-phasers?
  - (vi) What is the function of OCB?
  - (vii) Define ultimate BOD.
- Q.3 (a) Explain the significance of p-H value, Surfactants and Nitrates in relation to 03 effluent treatment.



- (i) Scale formation and its control. (ii) Surfactants and their applications.
- Define detergents. Discuss in detail the properties and applications of (c) 07 detergents in food industry.
- Identify the hazards and their locations in a water system for a food processing 03 0.4 (a) plant and suggest measures for controlling these hazards.
  - Why is oxygen demanded in waste water? Explain BOD and BOD<sub>5</sub> and discuss 04 **(b)** how BOD<sub>5</sub> can be measured analytically.
  - Explain biological waste stabilization. Describe the working of trickling filter 07 (c) with neat sketch.

## .OR

- Define cleaning & explain the following: (i) De-flocculation, (ii) Peptization **Q.4** 03 **(a)** (iii) Saponification
  - Draw a process flow diagram for water supply system to service the following **(b)** 04 requirements:
    - (i) Drinking water (ii) Soft water for boiler
    - (iii) Cleaning and sanitation water (iv) De-mineralized water.
  - Explain anaerobic waste stabilization. With the help of a neat diagram describe 07 (c) the operation of USABP.

#### Name at least 10 applications of compressed air in food industry. 0.5 03 (a)

### Discuss briefly: **(b)**

- (i) Diffused aerators.
- (ii) Significance of  $\frac{COD}{1000}$  ratio in ETP operation. BOD<sub>5</sub>
- (iii) Facultative ponds.
- (iv) Special cleaning methods.
- Give a typical CIP cleaning cycle for food industry. Explain the following 07 (c) attributes of CIP system. (i) Heating arrangement (ii) Preparation of solution (iii) Operational techniques and cycles.

## OR

- **Q.5** Explain briefly: (i) Flow equalization (ii) Culinary steam (iii) Ozonation of (a) 03 water.
  - Define boil corrosion. Explain methods of treatment of boiler feed water. 04 **(b)**
  - 07 (c) Describe various tests to assess the effectiveness of cleaning and sanitation.

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