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Total No. of Questions: 09

B.Tech. (Food Tech) (2014 Onwards) (Sem.-7)
FOOD PLANT DESIGN AND PROJECT ENGINEERING

Subject Code: BTFT-701 Paper ID: [74748]

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- 3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Answer briefly:

- a. How Food plant design is influenced by economic and technical parameters?
- b. Differentiate between parametric and structural optimization.
- c. What is considered in evaluating food plant location alternatives?
- d. What studies of food product are required for the design of food plant?
- e. What is sensitivity analysis?
- f. Differentiate between single and multiple-use CIP system.
- g. What is use of breakeven analysis in food plant design?
- h. How plant profitability is evaluated?
- i. What are the components of annual manufacturing cost?
- j. Differentiate between gross profit and net profit.



SECTION-B

- 2. What is food process design? Discuss its various components in brief.
- 3. Enlist commonly used systematic synthesis methods. Describe any one in brief.
- 4. Discuss the types and applications of pilot plant.
- 5. What is utility operating cost? Discuss its various components.
- 6. Describe the process technology of a tomato paste plant with the help of a process flow sheet.

SECTION-C

- 7. Discuss in detail the design and economics of a vegetable freezing plant using suitable process flow sheet.
- 8. Describe hygienic design principles of food processing equipment and auxiliary systems in contact with foods.
- 9. Describe the various components of food processing system final project report.

2 M-74748 (S2)-90