



DIPLOMA IN MECHANICAL ENGINEERING R & AC

CENTRALIZED QUESTION BANK

4221652 - Food processing and Preservation Practical

DIRECTORATE OF TECHNICAL

EDUCATION GOVERNMENT OF

TAMILNADU

DIPLOMA END SEMESTER / YEAR EXAMINATION – 2023

Course : Mechanical Engineering R & AC

Subject : Food processing and Preservation Practical

QP Code : 4221652

Time : 3 Hours

Date :

Session:

Max Marks:100

ANSWER ALL THE QUESTIONS

1. (a) Explain in detail various Food processing operations in a Food Industry
Aim 05 Marks
Detailed description/Sketch 30 Marks
Result 05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Poultry products.
Aim and Procedure 10 Marks
Detailed Load Calculation 35 Marks
Result 05 Marks
Viva voce 10 Marks
2. (a) Explain and Analyse the various spoilage factors of Foods.
Aim 05 Marks
Detailed description/Sketch 30 Marks
Result 05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Sea foods.
Aim and Procedure 10 Marks
Detailed Load Calculation 35 Marks
Result 05 Marks
Viva voce 10 Marks
3. (a) Explain the working principle of various methods of Food preservation in detail.
Aim 05 Marks
Detailed description/Sketch 30 Marks
Result 05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Vegetables.
Aim and Procedure 10 Marks
Detailed Load Calculation 35 Marks
Result 05 Marks
Viva voce 10 Marks
4. (a) Explain in detail the sequence of processing plant operations for Meat processing Industry.
Aim 05 Marks
Detailed plant operation sequence/Diagram 30 Marks
Result 05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Fruits.
Aim and Procedure 10 Marks
Detailed Load Calculation 35 Marks
Result 05 Marks
Viva voce 10 Marks

5. (a) Explain in detail the sequence of processing plant operations for Milk processing Industry.

Aim	05 Marks
Detailed plant operation sequence/Diagram	30 Marks
Result	05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Meat products..

Aim and Procedure	10 Marks
Detailed Load Calculation	35 Marks
Result	05 Marks
Viva voce	10 Marks
6. (a) Explain in detail the sequence of processing plant operations for Poultry producing Industry.

Aim	05 Marks
Detailed plant operation sequence/Diagram	30 Marks
Result	05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Milk products..

Aim and Procedure	10 Marks
Detailed Load Calculation	35 Marks
Result	05 Marks
Viva voce	10 Marks
7. (a) Explain in detail the sequence of processing plant operations for fruits and Vegetables processing Industry.

Aim	05 Marks
Detailed plant operation sequence/Diagram	30 Marks
Result	05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving sea foods..

Aim and Procedure	10 Marks
Detailed Load Calculation	35 Marks
Result	05 Marks
Viva voce	10 Marks
8. (a) Explain in detail the sequence of processing plant operations for sea food processing Industry.

Aim	05 Marks
Detailed plant operation sequence/Diagram	30 Marks
Result	05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Milk products..

Aim and Procedure	10 Marks
Detailed Load Calculation	35 Marks
Result	05 Marks
Viva voce	10 Marks
9. (a) Explain in detail the sequence of processing plant operations for Milk processing Industry.

Aim	05 Marks
Detailed plant operation sequence/Diagram	30 Marks
Result	05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Meat products.

Aim and Procedure	10 Marks
Detailed Load Calculation	35 Marks
Result	05 Marks
Viva voce	10 Marks

10. (a) Explain in detail the sequence of processing plant operations for Meat processing Industry.

Aim	05 Marks
Detailed plant operation sequence/Diagram	30 Marks
Result	05 Marks

(b) Explain in detail the Refrigeration Load calculation for preserving Fruits.

Aim and Procedure	10 Marks
Detailed Load Calculation	35 Marks
Result	05 Marks
Viva voce	10 Marks