

ASSIGNMENT SET - I

Department of Nutrition

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Mahavidyalaya



B.VOC(BVFP)Semester-II

PaperCode:BVFP202

Answer all the questions

UNIT I

1. briefly describe the types of sterilizers commonly used in canning industries.
2. Explain the basic principle of operation for evaporators in food processing.
3. Why are concentrators used in food processing

UNIT II

1. What is a fluidized bed freezer, and how does it operate?

UNIT III

1. Explain the basic principle of operation of a tray dryer.
2. Describe the operation and principle of fluidized bed dryers.

UNIT IV

1. Explain the basic principle of heat exchangers.
2. Discuss the different types of extruders and their specific applications.

UNIT V

1. Explain the working principle of air-lift pumps in transporting liquids.

UNIT VI

1. Describe the basic principle of ultrafiltration1