



MONAD UNIVERSITY HAPUR (UP)
(DEPARTMENT OF AGRICULTURE SCIENCE & ENGINEERING)

Programme : M.Tech.(A.P.F.E.)III^{Sem}
Course Name : Textural & Rheological Characteristics Of Food Materials
Course Code : MT-AGP-211
Assignment No : 1

Due date of submission: 11.09.2017

Instruction

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your Name, Programme, and Enrolment No. clearly at the top of the page.

Q.1:-

- (a) What are the major insurance requirements for manufacturing company? Explain in detail.
- (b) Describe the relation of food texture with structure and rheology.

Q.2:-

- (a) What are the major factors considered for process design development? Explain in detail.
- (b) Discuss about rheological properties of foods.



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Programme : M.Tech.(A.P.F.E.)III^{Sem}
Course Name : **ADVANCED FOOD PROCESS ENGINEERING**
Course Code : MT-AGP-212
Assignment No : 1

Due date of submission: 11.09.2017

Instruction

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your Name, Programme, and Enrolment No. clearly at the top of the page.

Q.1:-

- (a) What is Thermal processing? Discuss about the thermal process calculations.
- (b) 1000 kg of paddy at 20% moisture content (db) is dried to 10% moisture content (db) for milling. Calculate the amount of moisture removed by drying

Q.2:-

- (a) What do you understand by non-thermal processing? Explain hydrostatic pressure technique.
- (b) What is heat exchanger? Discuss the components of heat exchanger in detail.



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Programme : M.Tech.(A.P.F.E.)III^{Sem}
Course Name : Advances Drying Of Food Materials
Course Code : MT-AGP-213
Assignment No : 1

Due date of submission: 11.09.2017

Instruction

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your Name, Programme, and Enrolment No. clearly at the top of the page.

Q.1:-

- (a) What is drying? Explain the factor affecting of drying.
- (b) What do you mean by sterilization? Explain sterilization of milk and milk products.

Q.2:-

- (a) What do you mean by thermal processing of food? Explain its advantage and disadvantage.
- (b) What is multiple effect system? Discuss the use of multiple effect system in food industry.



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Programme : M.Tech.(A.P.F.E.)III^{Sem}
Course Name : Engineering Properties Of Food Materials
Course Code : MT-AGP-214
Assignment No : 1

Due date of submission: 11.09.2017

Instruction

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your Name, Programme, and Enrolment No. clearly at the top of the page.

Q.1:-

- (a) Explain the physical states of materials.
- (b) Explain the angle of repose.

Q.2:-

- (a) Explain the physical characteristics of different food grains
- (b) What is the difference between distillation and fermentation?