

2<sup>ND</sup> SEM. 2012/13

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# UNIVERSITY OF SWAZILAND FINAL EXAMINATION PAPER

**PROGRAM** 

BACHELOR OF SCIENCE IN FOOD SCIENCE,

NUTRITION AND TECHNOLOGY YEAR IV

**COURSE CODE** 

**FSNT 410** 

TITLE OF PAPER

PROCESS CONTROL AND AUTOMATION

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1) AND ANY OTHER TWO (2) QUESTIONS. ILLUSTRATE YOUR

ANSWERS WITH DIAGRAMS WHERE NEEDED

DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY THE CHIEF INVIGILATOR

### **QUESTION 1 [COMPULSORY]**

- (a) Milk is concentrated using an evaporator. Steam flowing through a pipe regulated by a valve is used as the heat source. The control objective is to secure the correct concentration of milk by controlling the dilute milk flow rate. With the help of a sketch (block diagram) describe how control is achieved by automatic feed-forward closed-loop control structure.
  (10 Marks)
- (b) Outline the objectives of process control.

(10 Marks)

- (c) Discuss the advantages and disadvantages of feedback and feed-forward control strategies. (10 Marks)
- (d) Mention five (5) factors to be considered while selecting transducers based on their performance. (10 Marks)

[TOTAL MARKS = 40]

### **QUESTION 2**

(a) Explain the following;

(15 Marks)

- i. Controlled variables
- ii. Manipulated variables
- iii. Uncontrolled variables
- iv. Disturbances
- v. Set point
- (b) Describe self generating and variable transducers and give two examples for each. (10 Marks)
- (c) Describe the function of an actuator and give a brief explanation on the different actuator types. (5 Marks)

[TOTAL MARKS = 30]

## **QUESTION 3**

(a) Explain the following;

(10 Marks)

- i. Amplification
- ii. Linearization
- iii. Event-based sequential control
- iv. Time-based sequential control
- v. Proportional control
- (b) Describe the principles and unique features of infrared thermometry. (10 Marks)
- (c) Mention the types of control tuning and outline the purpose of control loop tuning.

  (10 Marks)

[TOTAL MARKS = 30]

## **QUESTION 4**

(a) List electrical level measurement techniques and describe any one in detail.

(15 Marks)

(b) Explain the role of actuators and final control elements and give an example in food processing industry. (15 Marks)

[TOTAL MARKS = 30]