

2ND SEM. 2013/14

PAGE 1 OF 3

UNIVERSITY OF SWAZILAND SUPPLEMENTARY EXAMINATION PAPER

PROGRAM

: BACHELOR OF SCIENCE IN FOOD SCIENCE,

NUTRITION AND TECHNOLOGY YEAR II

COURSE CODE

: FSNT 205

TITLE OF PAPER

: PRINCIPLES OF FOOD ENGINEERING

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1) AND ANY OTHER

TWO (2) QUESTIONS.

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

QUESTION 1 [COMPULSORY]

- (a) Calculate the rate of heat transfer through a composite wall of a cold store made of concrete lined with an insulation layer with 6 m² surface area. The insulation and concrete have thickness of 10 cm and 15 cm, respectively. The temperature on the two sides of the composite wall is 10 °C and 25 °C, The thermal conductivity of the insulator is 0.07 W/m°C and that of the concrete is 0.5 W/m°C. The system is at steady state.
 (20 Marks)
- (b) Air at 20°C and 60% relative humidity is heated to 90°C and then enters a continuous dryer in adiabatic operation. The air exits at 40°C. Calculate the inlet volumetric flow rate of air required to remove 20 kg of water/h from the product.

(20 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- (a) With the help of a sketch, describe a three-effect multiple evaporation system with a feed backward configuration. (10 Marks)
- (b) Classify unit operations depending on the nature of the transformation performed and give two examples for each class. (12 Marks)
- (c) Briefly explain the phenomena in free and forced convection heat transfer (8 Marks)

[TOTAL MARKS = 30]

QUESTION 3

(a) Explain the following:

(20 Marks)

- i. Boiling point elevation
- ii. Adiabatic saturation process
- iii. Dimensional consistency
- iv. Refrigeration load
- v. TDT curve
- (b) Explain what pressure-enthalpy chart is and its use.

(10 Marks)

[TOTAL MARKS = 30]

QUESTION 4

- (a) Indicate the location of the slowest heating point in canned food by conduction and convection and explain why it happens so. (10 Marks)
- (b) The humidity ratio of a given air-water vapor mixture increases as the temperature of the mixture increases. Agree or disagree with this statement and justify your answer.

(10 Marks)

(c) Explain the mechanism mass transfer by molecular diffusion and convection.

(10 Marks)

[TOTAL MARKS = 30]