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1ST SEM. 2014/15

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UNIVERSITY OF SWAZILAND FINAL EXAMINATION PAPER

PROGRAM

BACHELOR OF SCIENCE IN FOOD

SCIENCE, NUTRITION AND TECHNOLOGY

YEAR III

COURSE CODE

FSNT 302 :

TITLE OF PAPER : FOOD MACHINERY AND PLANT DESIGN

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) Explain process synthesis giving detailed steps, activities and associated results
(15 Marks)

(b) State the similarities and differences between filters and centrifugal clarifiers.

(10 Marks)

(c) In the production of milk powder, milk is concentrated followed by drying and separation of the powder from drying air (powder recovery). For this process, identify appropriate equipment and explain why you choose each equipment.

(15 Marks)

 $[TOTAL\ MARKS = 40]$

QUESTION 2

(a) List the steps in CIP system and discuss any two (2) in detail.

(14 Marks)

(b) Write short notes on the following:

(16 Marks)

- i. Auxiliary system
- ii. Dynamic pumps
- iii. Disc bowel centrifuges
- iv. Gauge rolls

 $[TOTAL\ MARKS = 30]$

QUESTION 3

- (a) Describe the phenomena of fluidization and state its application in food processing operations. (10 Marks)
- (b) Describe an extrusion machine and outline its functions in the extrusion process.

(10 Marks)

(c) Name the mixers used for mixing powders and briefly describe any one (1).

(10 Marks)

[TOTAL MARKS = 30]

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QUESTION 4

(a) State three (3) principles of hygienic design of food processing equipments.

(12 Marks)

(b) With the help of a sketch show the component velocities in liquid mixing and describe the ways to maximize the velocities to improve mixing efficiency.

(12Marks)

(c) Name the different categories of mills and describe one (1) in detail.

(6 Marks)

[TOTAL MARKS = 30]