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1ST SEM. 2015/16

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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) A food processor approaches you seeking advice on the selection of equipment. Outline guidelines which would help you properly advise the processor. (15 Marks)
- (b) List the advantages of converting an existing facility to a food processing (10 Marks)
- (c) Identify five (5) issues related to functional area design of a food processing plant (15 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- (a) With the aid of sketch describe the air flow directions/patterns of centrifugal and (10 Marks)
- (b) Write short notes on the following:

(4x5=20 Marks)

- i. Brown field
- ii. Relationship chart
- iii. Clean-in-place (CIP) system
- iv. Cyclone

[TOTAL MARKS = 30]

QUESTION 3

- (a) With the help of a sketch, describe how a continuous screw press works and indicate its application in food processing. (10 Marks)
- (b) Describe blast and chest freezers and indicate the advantages of one over the other.

(c) State the purpose of size reduction of solids in food processing and name two (10 Marks)

[TOTAL MARKS = 30]

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QUESTION 4

- (a) With the help of a sketch, name the components of fluidized bed dryer and describe one in detail.

 (12 Marks)
- (b) Identify the components of an evaporator and give three (3) applications of an evaporator in food processing operations.

 (9 Marks)
- (c) State six (6) factors to be considered in selecting the location of a food processing plant.

 (9 Marks)

[TOTAL MARKS = 30]

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