

2<sup>nd</sup> SEM. 2006/2007

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### UNIVERSITY OF SWAZILAND

# FINAL EXAMINATION PAPER

**PROGRAMME** 

**BACHELOR OF SCIENCE IN HOME** 

ECONOMICS [FOOD SCIENCE AND TECHNOLOGY OPTION] YEAR V

**COURSE CODE** 

**FST 511** 

TITLE OF PAPER

PROCESS CONTROL AND

**AUTOMATION** 

TIME ALLOWED

TWO (2) HOURS

**INSTRUCTIONS** 

**ANSWER QUESTION ONE (1)** 

**AND ANY OTHER (3) QUESTIONS** 

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# **QUESTION 1 [COMPULSORY]**

a) Discuss FIVE advantages and FIVE disadvantages of automatic process control

[10 marks]

- b) Define the following terms:
  - i. Analogue
  - ii. Digital
  - iii. Transducer
  - iv. Resolution
  - v. Sensitivity

[10 marks]

c) Explain feedback and forward control

[5 marks]

[Total = 25 marks]

### **QUESTION 2**

a) The wheat stone bridge circuit has been used in many measurement instruments, draw an unbalanced wheat stone bridge circuit used with a three wire resistance thermometer probe for temperature measurement

[10 marks]

- b) Discuss the basic principle of operation of the following pressure measurement devices
  - i. Strain gauge
  - ii. Piezoelectric crystal transducer
  - iii. Elastic deformation element
  - iv. Mercury float manometer
  - v. Bourdon tube

[10 marks]

c) Discuss TWO devices for measuring flow that operates on differential pressure measurement across a restriction in a pipe line.

[5 marks]

[Total = 25 marks]

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# **QUESTION 3**

- a) Discuss the application of the following switches in process automation
  - i. Limit switch
  - ii. Inductive proximity switch
  - iii. Photo switch

[9 marks]

- b) Discuss the principle of operation of devices for measuring the following parameters in food:
  - i. Density
  - ii. pH
  - iii. Viscosity

[12 marks]

- c) Explain the principle of operation of the following controllers:
  - i. Pneumatic Controller
  - ii. Hydraulic Controller

[4 marks]

[Total = 25 marks]

#### **QUESTION 4**

- a) Explain the use of the following process control devices by giving an example in each case:
  - i. Temperature Controller
  - ii. Liquid Level Controller
  - iii. Pressure Controller

[15 marks]

b) Draw a cross section of a reference electrode used for measuring the pH of a food product

[10 marks]

[Total = 25 marks]

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# **QUESTION 5**

- c) Explain the function of the following parts of a Programmable Logic Controller:
  - i. Power supply unit (PSU)
  - ii. Central Processing Unit (CPU)
  - iii. Input Module
  - iv. Output Module
  - v. Communications Module

[15 marks]

d) Discuss the application of a Programmable Logic Controller (PLC) in an Aseptic Filling Machine.

[10 marks]

[Total = 25 marks]