

1<sup>ST</sup> SEM. 2020/21

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## UNIVERSITY OF ESWATINI SPECIAL PAPER

PROGRAMME

: BACHELOR OF SCIENCE IN FOOD SCIENCE,

NUTRITION AND TECHNOLOGY YEAR II

COURSE CODE

: FNS201

TITLE OF PAPER

PRINCIPLES OF FOOD ENGINEERING

TIME ALLOWED : TWO (2) HOURS

INSTRUCTIONS

: ANSWER ALL THE QUESTIONS

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#### **QUESTION 1**

- (a) A dilute orange juice flowing through a pipe at a rate of 30 kg/min having 10% solid is mixed with concentrated juice that has 35 % solids at constant rate. The final mixed product has 20% solids.

  (14 Marks)
  - (i) At what rate would the concentrated juice be added
  - (ii) Calculate the rate (kg/min) at which product is collected
- (b) A moist air has a dry bulb temperature of 25°C and absolute humidity of 8 g/Kg dry air. Using the psychrometric chart determine the other properties of the air. (10 Marks)
- (c) A composite plane wall consists of two layers A and B with 15 m<sup>2</sup> area. The thermal conductivity of layers A and B are 0.03 W/m°C and 15 W/m°C and thickness 5 cm and 15 cm, respectively. If 100W/m<sup>2</sup> is transferred through the wall at steady state, calculate:
  - (i) The total resistance
  - (ii) the temperature difference across the layers.

(16Marks)

[TOTAL MARKS = 40]

#### **QUESTION 2**

- (a) Explain the following:
  - i. batch process
  - ii. Shear thickening
  - iii. Lethality rate
  - iv. D-value
  - v. Equilibrium moisture content

(5x4 = 20 Marks)

(b) Describe the advantages of continuous operation over batch operation. (10 Marks)

[TOTAL MARKS = 30]

### **QUESTION 3**

(a) Describe steady state and unsteady state systems.

(10 Marks)

- (b) Explain the changes in the physical properties of refrigerants in the compressor and evaporator. (10 Marks)
- (c) Define psychrometry and outline the properties determined form a psychrometric chart. (10 Marks)

 $[TOTAL\ MARKS = 30]$ 

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