



MONAD UNIVERSITY HAPUR (UP)

Course : M.Tech. (A.P.F.E.)
Subject Name : Advance Food Process and Equipment Design
Sub. Code : MT-AGP-231
Assignment No : II

Due date of submission: 10.11.2016

Instruction

1. Write the responses to the assignment in your own handwriting.
2. Submit the responses to your HOD within the due date.
3. Write your Name, Programme, and Enrolment No. clearly at the top of the page.

Q.1 :-

- (a) Define dryers and explain the L.S.U dryers with diagram.
- (b)) What is material handling? And explain screw conveyor.

Q.2:-

- (a) Explain difference between PHTC and RPEC dryers
- (b) Write down the function of evaporators.



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Course : M.Tech. (A.P.F.E.)
Subject Name : Food Plant Design
Sub. Code : MT-AGP-232
Assignment No : II

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Instruction

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Q.1:-

- (a) Explain the steps of food plant location.
- (b) Explain the forecasting methods.

Q.2:-

- (a) Explain the CPM and PERT model with diagram.
- (b) Define decision analysis .How used in food industry.



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Course : M.Tech. (A.P.F.E.)
Subject Name : Advanced Beverage Technology
Sub. Code : MT-AGP-233
Assignment No : II

Due date of submission: 10.11.2016

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Q.1:-

- (a) Describe the composition of wine.
- (b) Explain the packaging use in beer manufacturing.

Q.2:-

- (a) Draw the mini –projects on traditional production of beverage.
- (b) Write the equipments name use in alcoholic beverage.



MONAD UNIVERSITY HAPUR (UP)

Course : M.Tech. (A.P.F.E.)
Subject Name : Thermal and Non –Thermal Technology
Sub. Code : MT-AGP-234
Assignment No : II

Due date of submission: 10.11.2016

Instruction

1. Write t
2. His responses to the assignment in your own handwriting.
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Q.1:-

- (a) Describe methods of determining lethality of thermal processing.
- (b) Define blanching and explain its methods.

Q.2:-

- (a) Write down principle of aseptic technology.
- (b) Explain pasteurization and sterilization and its methods.