



MONAD UNIVERSITY HAPUR (UP)
(SCHOOL OF AGRICULTURE SCIENCE & ENGINEERING)

Course : M.Tech.(A.P.F.E.)III^{Sem}
Subject Name : ADVANCE FOOD PROCESS EQUIPMENT DESIGN
Sub. Code : MT-AGP-231
Assignment No : 1

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) Explain the heat exchanger with diagram.
- (b) 500 kg of paddy at 22% moisture content (wb) is dried to 14% moisture content (wb) for milling. Calculate the amount of moisture removed by drying

Q.2:-

- (a) Write down the function of pneumatic conveyors.
- (b) What do you mean by drying? And explain drying theory.



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Course : M.Tech.(A.P.F.E.)III^{Sem}
Subject Name : FOOD PLANT DESIGN
Sub. Code : MT-AGP-232
Assignment No : 1

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) Explain the steps of food plant layout
- (b) Describe the factor affecting food plant layout.

Q.2:-

- (a) Explain the CPM model with diagram
- (b) Explain the scheduling food plant operations



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Course : M.Tech.(A.P.F.E.)III^{Sem}
Subject Name : ADVANCED BEVERAGE TECHNOLOGY
Sub. Code : MT-AGP-233
Assignment No : 1

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) Write down difference between carbonated & non carbonated.
- (b) Write enlists raw material of beer.

Q.2:-

- (a) Describe the alcoholic beverages.
- (b) Explain the concept of fermentation for production of beer



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Course : M.Tech.(A.P.F.E.)III^{Sem}
Subject Name : Thermal &Non-Thermal Technology
Sub. Code : MT-AGP-234
Assignment No : 1

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) What is drying? Explain the factor affecting of drying.
- (b) Define of gel formation? And explain the theory of gel formation.

Q.2:-

- (a) Draw the flow diagram of Jam preparation.
- (b) Define the preservation and explain the method of fruit and vegetables preservation.