

ASSIGNMENT SET - III**Department of Nutrition****Mugberia Gangadhar****Mahavidyalaya****B.VOC(BVFP)Semester-II****PaperCode:BVFP202****Answer all the questions**

UNIT I

1. Discuss the key components and their functions in a single-effect evaporator.
2. Name some common applications of homogenizers in the food industry.
3. Write principle in pasteurization.

UNIT II

1. Explain the purpose of blast freezers in the food industry.

UNIT III

1. Explain the basic principle of spray drying.
2. Describe the basic principle behind solar dryers.

UNIT IV

1. Discuss the different types of heat exchangers commonly used in industrial applications.
2. Discuss the applications of kneaders in different industries.

UNIT V

1. Define jet pumps and their application in liquid transport systems.

UNIT VI

1. Explain the principle of dialysis.