

Indian Institute of Food Processing Technology, Thanjavur

Post Graduate Entrance Examination- 2021



Syllabus for

M.Tech. (Food Technology) in Food Process Engineering Entrance Examination

Unit 1: Heat and Mass Transfer

Basic laws of thermodynamics, thermodynamic properties and processes, energy equations, heat, work, heat engine, heat pump, refrigeration and steam tables. Introduction to heat and mass transfer and their analogous behavior, steady and unsteady state heat/mass transfer, analytical and numerical solution of unsteady state heat/mass transfer, use of various charts in solving problems. Convective heat transfer in food processing systems involving laminar and turbulent flow- heat transfer in boiling liquids - regimes of boiling, heat transfer between fluids and solid foods, natural & forced convection, boundary layer diffusion equations and convection regimes. Design of heat exchanger, radiation heat transfer, black bodies, grey bodies, combined radiation and convection heat transfer - radiation surface coefficient, applications in food processing. EMC, sorption and desorption isotherms, water activity and psychrometry. Modes of heat transfer, heat exchanger. Mass transfer and mass- heat- momentum transfer analogies. Fluid statics, fluid dynamics, continuity equation and Bernoulli's theorem. Dimensional analysis – applications in food processing.

Unit 2: Engineering Properties

Importance of engineering properties of biological materials; physical characteristics *viz.* shape, size, volume, density, porosity, surface areas, Frictional characteristics *viz.*, rolling resistance, angle of repose. Properties of bulk particulate solids *viz.* specific surface area, mean diameter, flow rate. Aerodynamics characteristics *viz.* drag coefficient and terminal velocity. Thermal properties *viz.* specific heat, thermal conductivity, thermal diffusivity. Dielectric properties *viz.* dielectric and microwave radiation, dielectric constant and energy absorption. Optical properties; transmittance and reflectance. Rheological properties and stress-strain-time relationship, rheological models, visco-elasticity.

Unit 3: Post Harvest Unit Operations

Technology & equipment for grading, cleaning, washing, sorting, shelling, cyclone separation, centrifugal separation, dehusking, decortication, milling, polishing, pearling, drying, heating, cooling, freezing, pasteurization and sterilization of foods, size reduction, cryogenic grinding, granulation, crystallization, membrane separation processes; Evaporation, Distillation, Mixing, coagulation, mechanical separation processes, *viz.* sedimentation, clarification, filtration, pressing, expelling, leaching, extraction, extrusion.

Unit 4: Process Technology and Machinery

Pre-milling, conditioning, process technology and machinery for cereals, pulses, oil seeds, fruits, vegetables, spices, condiments, plantation crops, meat, fish and poultry products. Emerging techniques- Thermal and non-thermal processing, hybrid drying technologies, nondestructive quality evaluation, high pressure processing, ohmic heating, ultraviolet light, pulsed electric field,

pulsed light field, ozone processing, RF treatment, plasma techniques, nano techniques in food processing, ultrasound treatment, encapsulation of food ingredients and Hurdle technology. Agricultural by-products/residue utilization and Waste disposal of food processing plants.

Unit 5: Dairy Engineering and Technology

Physical and chemical properties of milk – Chilling, pasteurization, sterilization, homogenization, cream separation – theory & machineries - Butter and cheese processing - Ice cream and milk powder production - membrane separation of milk – ultra filtration - reverse osmosis—membrane material and structures – packaging and filling of milk and milk products – production and Processing of Special Milks, condensed and evaporated milk, Fat Rich Dairy products and indigenous milk products, Fermented Milk Products and Milk by-products.

Unit 6: Food Packaging Technology

Packaging terminologies. Functions of food packaging. Packaging requirements for different environments. Basis for selection of packaging material. Metal and Glass – Manufacturing, properties and its applications. Paper and polymers films as food packaging material-types, properties, manufacturing and its applications. Filling systems. Labels and bar coding - printing on packaging materials. Aseptic packaging, vacuum packaging, MAP, CAP, biodegradable packaging materials. Nano composite as packaging materials. Testing of packaging materials and instruments.

Unit 7: Material Handling and Storage

Bulk conveying equipment, *viz.* belt conveyors, screw/auger conveyors, bucket elevators, drag/chain Conveyors and Pneumatic conveyors. Estimation of energy requirement and capacity, Operation and maintenance of conveying equipment. Food grain storage practices and structures – Traditional, improved and modern. Controlled and modified atmospheric storage. Cold storage design & operations and cooling load calculations.

Unit 8: Plant layout, Design, Instrumentation and process control

Computer aided design and analysis of machines and machine components. Materials, manufacturing processes, design of elements and selection of standard parts *viz.* pulley, chains, sprockets, bearings, belts, fasteners, hydraulic components, pipes, hoses. Plant design concepts and general design considerations, plant location, product and process design, process flow charts, equipment selection, plant layout. Design and selection of machinery for handling utilities like water, steam, fuel etc. and disposal of effluents and residues. Static and dynamic characteristics of instruments, Transducers elements, intermediate elements, indicating and recording elements. Measurement of motion, force, torque, power, temperature, humidity, pressure and flow. Physical and chemical sensors, biosensor.

Unit 9: Processing of Meat, Fish and Poultry Products

Chemistry, Nutritional value and microscopic structure of meat tissue. Ante mortem inspection, principle and methods of slaughtering of various animals and poultry birds, Post mortem examination and Rigor mortis. Retails and wholesale cuts. Factors affecting meat quality. Meat tenderization, meat preservation like curing, smoking, freezing, canning and dehydration of meat, poultry and their products. Value addition and byproducts utilizations. factors influencing

keeping quality of meat. Processing and preservation of fish and its products. On board handling and transportation of fish. Preservation canning, smoking and freezing of fresh and sea water fish and its products. Utilization of by-products from fish processing industries. Structure and composition of egg, factors affecting egg quality. Quality measurement of egg. Preservation methods of shell eggs and egg products freezing- pasteurization- desugarisation. Technology of egg products viz. egg powder, albumen and flakes.

Unit 10: Food chemistry, microbiology and Quality Standards

Importance of microorganisms in food – primary sources of microorganisms in food – intrinsic and extrinsic parameters of food affecting microbial growth - Microbial spoilage of foods - Assessing microbial load in foods – microscopic, cultural, physical, chemical - Fermented and microbial foods - Food borne diseases and safety. Thermal death time and process time calculations. Classification, structure and functional properties of Carbohydrates, Proteins and lipids. water soluble and fat soluble vitamins, role of minerals in nutrition. Proximate analysis of food constituents. Chemical and biochemical changes during processing and storage of foods. Classification and applications of enzymes, food additives, pigments and flavors in food processing. Principle and methods for subjective and objective quality evaluation of foods. Measurement techniques and instruments for food quality determination, destructive and non-destructive quality evaluation. International, National Food laws and standards –FSSAI, PFA, FPO, BIS, AGMARK, APEDA, FDA, ISO, GRAS, EU, CAC, TQM, GMP, GAP, HACCP. International standards for export and quarantine requirements for export of Agricultural and Horticultural produce.