Important questions of EPBM & FQ

- 1. Define roundness and sphericity?
- 2. Define thermal diffusivity and thermal emissivity?
- 3. Explain dielectric constant and dielectric loss factor?
- 4. Explain different mode of heat transfer?
- 5. Explain the determination of specific gravity by pycnometer?
- 6. What are the applications of different engineering properties?
- 7. Define thermal conductivity and explain method of determination of thermal conductivity?
- 8. Explain Hooke and newton model?
- 9. Explain the time dependent and shear rate dependent behavior of non-Newtonian fluid?
- 10. Define rheology?
- 11. Define classification of rheology?
- 12. Explain stress relaxation and relaxation time?
- 13. Explain creep and retardation time?
- 14. Explain Maxwell model with creep recovery response?
- 15. Define surface area?
- 16.Define texture and their relationship with food quality?
- 17. Explain different method of measurement of colour?
- 18. What are the objective and need of food quality?
- 19. What are different sampling techniques?
- 20. What are the sampling procedures for liquid, powdered and granular material?