

Uva Wellassa University
Faculty of Animal Science & Export Agriculture
BSc. in Export Agriculture
BSc. in Palm & Latex Technology and Value Addition
BSc. in Tea Technology and Value Addition

End Semester Examination - January/February 2016
Year 1 Semester II

Principles of Agricultural Engineering (EAG 142- 2)



Uva Wellassa University



Instructions

Answer all questions.

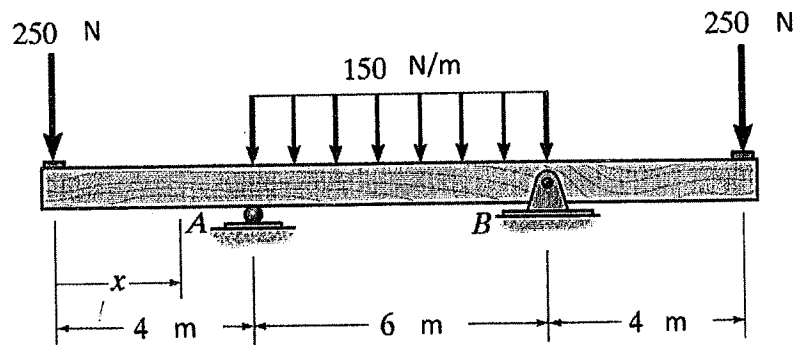
No. of questions : Two (02)
No. of pages : Four (04)
Time : One (01) Hour
Total marks allocated : 40 %

Index No:

PART III - ESSAY

Question 01

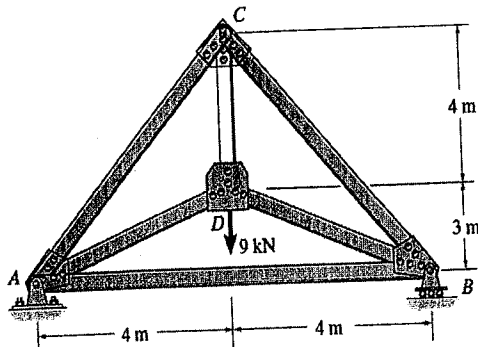
1.1 The external forces act on a beam is shown in the figure below. Answer the following questions.



- Find out the reaction forces act on each support. (10 Marks)
- Find out the Normal Force, Shear Force and Bending Moment at the middle point of the beam. (25 Marks)
- Draw the bending moment and shear force diagram along the distance of the beam. (20 Marks)

- d) At which point or points bending momentum become zero? Find the distance of the point or points from left side end of the beam. (10 marks)
- e) Draw the bending pattern of the beam (sagging or hogging). (5 Marks)

1.2 The following diagram shows the forces acting on a simple truss. Answer the question based on the data given in the diagram.



- a) Find the forces acting on each member of the truss.
- b) Indicate whether each member under tension or compression.
- c) Draw the free body diagram.

(10 x 3 marks)

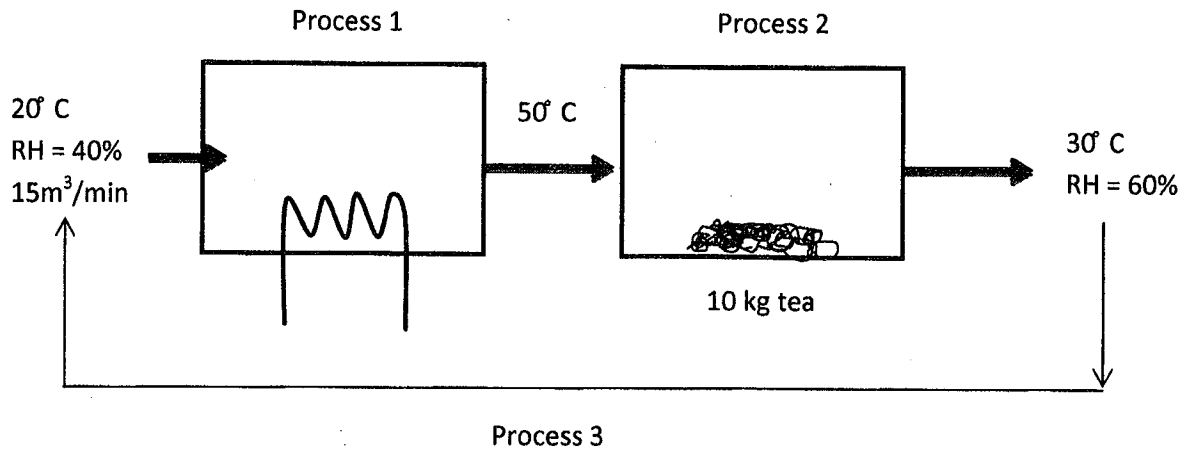
Question 02

2.1

- a) Write the Newton's first law of thermodynamics?
- b) Explain this law by using one example.
- c) Describe the following terms and give one example.
- Intensive property and Extensive property
 - Quasi-equilibrium process and Non Quasi-equilibrium process

(10 x 4 marks)

2.2 The following psychometric processes were taken from a tea factory and all the processes given below are related to dry tea leaf production (Use the given Psychometric chart).



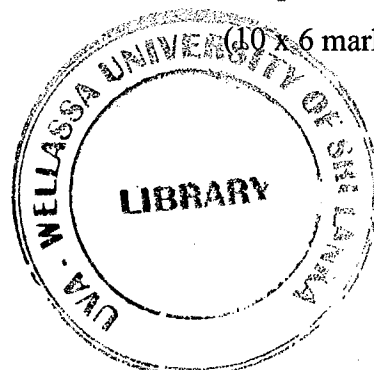
Process 1: Initial temperature of the air-vapor mixture is 20°C and $\text{RH} = 40\%$ and it is heated to 50°C .

Process 2: The mixture is sent through a chamber to dry 10 kg of tea leaves and the temperature of the outlet mixture is 30°C and RH is 60% .

Process 3: The outlet mixture is again converted to the initial temperature (20°C) and RH (40%).

- During process 1, how much of energy is given by the heating coil to the air-vapor mixture?
- What is the relative humidity and moisture content (MC) of the air-vapor mixture comes out of the process 1?
- What is the rate of moisture removal from the tea leaves during the process 2?
- How long do we need to send air-vapor mixture to dry 10 kg tea leaves completely?
- During the process 3, how much of moisture is removed from the air-vapor mixture?
- Draw the entire process on the given psychometric chart and mark all the points and process.

(10 x 6 marks)





PSYCHROMETRIC CHART

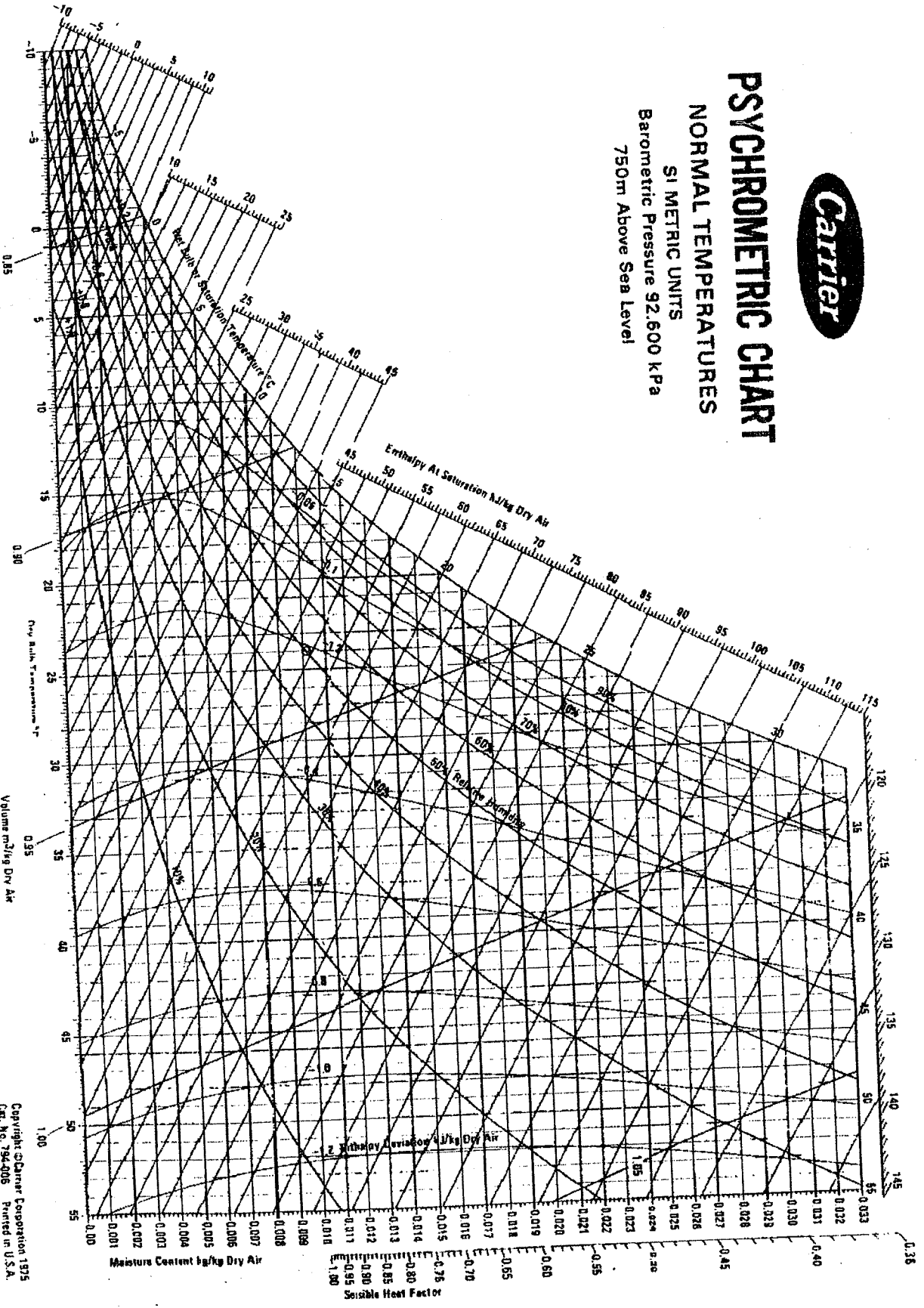
NORMAL TEMPERATURES

SI METRIC UNITS

Barometric Pressure 92.600 kPa

750m Above Sea Level

Below 0°C Properties and Enthalpy Deviation Lines Are For Ice



Volume m³/kg Dry Air

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