

I. IDENTIFICATION DATA

Title of thesis:	Food convective drier
Author:	Ashok Kumar Reddy Somireddy
Thesis type:	Diploma
Faculty/department:	Faculty of Mechanical Engineering
Department:	Department of Process Engineering
Opponent:	Doc Ing Iva Filková, CSc
Opponent affiliation:	Doc. emer.

II. EVALUATION OF THE PARTICULAR CRITERIA

Assignment	average
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Fulfilling the assignment	fulfilled
According to thesis title the assignment was fulfilled since no details were asked. If industrial use of the drier was supposed more effort should be developed.	

Selected solution procedure	correct
Theoretical part was correct, in the experimental part the candidate showed good orientation and got reasonable results.	

Professional level	C - good
Professional level was rather difficult to assess due to low level of language presentation.	

Formal and language level, scope of work	E - sufficient
Orientation in the text was difficult. It is evident that the author speaks and understands well the stuff but the written presentation is poor. Moreover, there is a lot of formal and typing errors, missing captions, poorly legible figures, etc. More attention to the formal aspect should have been paid.	

Source Selection, Correct Quotation	C - good
Sources for both theoretical and experimental part of thesis were correctly chosen. For design of a process drier more sources would be necessary.	

More comments and ratings
Both theoretical and experimental part of thesis are good. The part dealing with the real design of a drier is very brief and not sufficient for an industrial drier's design. Even a simple chart of the resulting drier is missing.

III. TOTAL EVALUATION AND PROPOSAL FOR CLASSIFICATION

I evaluate the submitted final thesis with the grade **C - good**

OPPONENT REVIEW

I have several questions that should be answered during the defense:

1. Make clear the correct orientation of rows/columns of banana slices comparing the arrangement on p. 52 and 55 (rows along the chamber, columns across) with results on p. 75 (contrary arrangement).
2. Explain in the h-x diagram the effect on the outlet air and drying effectivity when the thermal losses are considered.
3. During the drying process in the convective drier the moisture content of circulating drying air is increasing. What will be the effect on drying parameters? Is it necessary to provide some measures? What kind of them should be used if needed?

Date: 14th of December, 2019



Signature: Iva Filková