

2032

B. Voc. (Food Processing and Preservation)

Fifth Semester

FPP-504: Production Planning in Food Industry

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:

- a) What are SOPs?
- b) What do you understand by maintenance management?
- c) Why review of production plan is required in food industry?
- d) Give objectives of trial production-

(4x2)

UNIT - I

- II. How quality policy is required in food processing industry? Explain with example. (8)
- III. What do you understand by plant, process, product layout? Explain any one in detail. (8)

UNIT - II

- IV. Discuss the linkage between production and maintenance personnel. (8)
- V. Explain the process and procedure of Equipment maintenance. (8)

UNIT - III

- VI. How variation in production schedule can be identified? Explain. (8)
- VII. Discuss the initiatives that can be taken to implement improvement opportunities for large production. (8)

UNIT - IV

- VIII. Write a note on selection of production team for trial. (8)
- IX. How documentation and evaluation of trial production data should be done. (8)

x-x-x