

1128

B. Voc. (Food Processing and Preservation)**Fifth Semester****FPP-505: Production Optimization and Cost Efficiency****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 the utilities requirements in a food industry?
- b) What is change over time?
- c) Why any industry does need to document its production process changes?
- d) How does customer feedback play role in purchase management? (4x2)

UNIT – I

- II. a) Analysis of equipment performance
- b) Process capability (4,4)
- III. Explain the factors affecting performance of production and its improvement opportunities. (8)

UNIT – II

- IV. Explain the following:-
 - a) Brief about Energy conservation guidelines in food industry.
 - b) Name the types of production utilities. (4,4)
- V. Describe in detail about the procedure for promoting optimum utilities usage. (8)

UNIT – III

- VI. How are the food production methods identified and designed? Explain in detail. (8)
- VII. Write a note on the methods for impact evaluation on product quality. (8)

P.T.O.

(2)

UNIT – IV

VIII. What is Inventory management? Name various techniques of inventory control. Elaborate on Economic Order Quantity. (8)

IX. a) Explain about Purchasing cycle.

b) How to rate a vendor while doing purchasing management? (4,4)

x-x-x