

1128

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 is meant by transport capacity?
- b) Name the steps to be taken for cost minimization
- c) Why is trial production done?
- d) Write the names of different equipment maintenance processes. (4x2)

UNIT – I

- II. a) How is planning for setting up food production and processing industry done?
- b) Describe various resources required for food production and processing industry. (4,4)

- III. a) Describe the terms Process Layout and Product layout.
- b) Discuss the standard operating procedures for setting food production industry. (4,4)

UNIT – II

- IV. a) What do you mean by maintenance management?
- b) Write the procedure for equipment maintenance. (4,4)
- V. a) How is production and maintenance linked?
- b) How is equipment maintenance data analyzed? (4,4)

UNIT – III

- VI. a) What is meant by schedule production?
- b) Name the important things to be kept in mind while monitoring production process. (4,4)

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(2)

- VII. a) What are the different policies and plans required for schedule production?
b) How is improvement for large production done? (4,4)

UNIT - IV

- VIII. a) Explain the process of management of trial production.
b) What are technical production procedures? (4,4)
- IX. a) How is trial production monitored?
b) How is documentation and evaluation of trial production data done? (4,4)

x-x-x