

1058

B. Voc. (Food Processing and Preservation)

Second Semester

FPP-205: Food Plant Layout

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. Write short notes on the following:-

- a) Discuss briefly waste disposal facility in food industry
- b) Discuss briefly the principle of ISO
- c) Write a note on significance of ventilation in food processing industry
- d) Discuss the importance of HACCP in food industry (4x2)

UNIT - I

- II. Define the basic concept of plant layout for food packaging industry. (8)
- III. Discuss the MPO requirements in designing a food plant. (8)

UNIT - IV

- IV. What are the steps involved in preparation of flowchart for movement of materials and utility in food plants. (8)
- V. Discuss in detail the design considerations for selection of location of food plant. (8)

UNIT - IV

- VI. Discuss the plant layout and design of a bakery. (8)
- VII. Describe the plant layout and design of vegetable processing industry. (8)

UNIT - IV

- VIII. Explain the miscellaneous aspects of plant layout in detail. (8)
- IX. Describe in detail the safety arrangements in a food industry. (8)

x-x-x