

1058

B. Voc. (Food Processing and Preservation)

Sixth Semester

BFP-606: Food Plant Layout and Process Equipment Design

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Write short notes on:-

- a) FPO requirements in food plant layout
- b) Ventilation in food process plants
- c) Provision of waste disposal
- d) Designing of Plate type freezer

(4x3)

UNIT – I

- II. a) Discuss the basic concept of plant layout of any one food industry
- b) Write a note on application of HACCP Concept

(2x6)

III. Describe in detail ISO and MPO requirements in food plant layout

(12)

UNIT – II

- IV. a) Explain the steps for design consideration for location of food plants.
- b) Write briefly the concept equipment layout in food process plants.

(4,8)

V. Discuss the methodology for preparation of flow sheets for material movement and utility consumption in food plants.

(12)

UNIT – III

- VI. a) Discuss the aspect of plant layout for design of beverages.
- b) Explain the steps involved in designing of plant layout for milk products.

(2x6)

VII. Describe the aspects involved in provisions for safety arrangement in food industry.

(12)

UNIT – IV

- VIII. a) Write a note on design of continuous steriliser and vacuum concentrator.
- b) Describe the designing of Basket press and oil expeller

(2x6)

IX. Discuss the design and use of plate type freezer and Freeze drier

(12)

x-x-x