

2122

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. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Write short notes on the following:

- a) Standard operating procedures
- b) Stock level
- c) Production plan
- d) Trial product
- e) Quality policy
- f) Personal hygiene
- g) Production target
- h) Food processing

(8x1)

UNIT - I

- II. Explain the principles of plant layout. (8)
- III. Briefly explain any six objectives of production planning in food industry. (8)

UNIT - II

- IV. What is equipment reliability? What are the modern scientific maintenance methods? (8)
- V. Explain the importance of preventive maintenance and basis of maintenance planning. (8)

UNIT - III

- VI. What is scheduling? What are the different types of production system? (8)
- VII. Describe the scheduling process for high volume continuous production system. (8)

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(2)

UNIT - IV

- VIII. Explain the steps in new product development. (8)
- IX. State the objectives of trial product and trial production. Also prepare detailed trial production schedule. (8)

x-x-x