

2053

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

I. Attempt the following:-

x-x-x

- a) What is application of HACCP concept in food plant layout?
- b) How design can be considered for location of food plants?
- c) Enlist criteria for plant layout and design in bakery industry?
- d) How safety arrangements can be ensured in food plants?

(4x2)

**UNIT - I**

- II. Discuss in details major considerations in plant layout and design in food packaging industries. (8)
- III. What are the requirements in plant layout and design according to ISO and FPO regulations? (8)

**UNIT - II**

- IV. What are important considerations for ventilation in food processing plants? (8)
- V. How flow sheets can be prepared for utility consumption in food plants? (8)

**UNIT - III**

- VI. Discuss the plant layout and design of a beverage industry. (8)
- VII. How fruit and vegetable processing plant layout can be designed? (8)

**UNIT - IV**

- VIII. Discuss provisions for waste disposal in milk processing units. (8)
- IX. Enlist important parameters in designing layout of milk processing plant. (8)

x-x-x