

2123

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. Write short notes on the following:

- a) Define production capacity.
- b) Write the steps in cost minimization in food industry.
- c) Under what circumstances is the production plan rescheduled?
- d) What is meant by trial production?

(4X2)

UNIT 1

II. Describe product layout.

(8)

III. Explain the different resources needed in the food industry.

(8)

UNIT II

IV. What is meant by maintenance management? What are its objectives?

(8)

V. How are production and maintenance personnel linked?

(8)

UNIT III

VI. Explain the steps required for large scale production process.

(8)

VII. How is maintenance of equipment done?

(8)

UNIT IV

VIII. How is the production of trial product monitored?

(8)

IX. Describe in detail about the management of trial product.

(8)

x-x-x