

2124

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. Attempt the following:-

- a) Explain process layout and product layout.
- b) Explain concept of identification of variation in production schedule.
- c) Enlist the process and procedure for equipment maintenance.
- d) Mention the objective of trial production and trial process. (4x2)

**UNIT - I**

- II. Discuss the standard operating procedure for receiving, cleaning and storage of raw materials in food industry. (8)
- III. Briefly describe how availability of proper storage capacity, manpower and transport capacity contributes in smooth functioning of food industry. (8)

**UNIT - II**

- IV. Describe the procedure to identify requirement of equipment to meet production targets. (8)
- V. a) Discuss the concept of maintenance costs and cost minimization.  
b) Write a note on linkage between production and maintenance personnel. (4,4)

**UNIT - III**

- VI. Discuss how variation in production schedule is identified. How adjustment of production schedule can be done? (8)
- VII. Explain how initiatives to improvement opportunities for large production are implemented? (8)

P.T.O.

(2)

**UNIT - IV**

- VIII. Discuss in detail the procedure for selection of trial production team. (8)
- IX. Write short note on the following:-
- a) Preparation of detailed trial production schedule.
  - b) Documentation of trial production data. (4,4)

x-x-x