Exam Code: 1323 Sub. Code: 46340

2124

B. Voc. (Food Processing and Preservation) Fifth Semester

FPP-505: Production Optimization and Cost Efficiency

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

- 1. Attempt any four of the following:
 - a) What is preventive maintenance?
 - b) Briefly discuss the role of energy conservation in food industry.
 - c) Analyze the importance of production process optimization
 - d) Discuss any one method of impact evaluation on product quality.
 - e) Briefly explain Economic Order Quantity.
 - f) What is vendor rating?

(4x2)

UNIT - I

- Discuss the key metrics used in evaluating equipment performance and explain how each metric impacts overall operational efficiency.
- III. Examine the key factors that affect production performance. How do these factors interact to influence overall productivity? (8)

UNIT - II

- IV. Outline a systematic approach to estimating energy consumption and utility requirements in a food processing plant. What factors should be considered in this process?
 (8)
- V. Enumerate the methods food industries can adopt to promote the use of renewable energy sources. What are the challenges and benefits of these methods? (8)

<u>UNIT - III</u>

VI. What are the responsibilities of the change management team in ensuring smooth transitions during the implementation of new food production procedures? (8)

(2)

VII. Examine the key elements that should be included in the documentation of changes in food production processes? (8)

UNIT - IV

- VIII. How does inventory management support demand forecasting, and what role does it play in reducing stock outs and overstock situations? (8)
 - Describe the steps involved in the purchasing cycle and explain how each step is critical to the overall procurement process.

X-X-X