

2072

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.

x-x-x

I. Attempt the following:-

- a) Discuss briefly importance of ventilation in food processing industry
- b) Discuss briefly the principle of HACCP
- c) Write a note on significance of safety arrangement in milk processing industry
- d) Discuss briefly plant layout of bakery industry (4x2)

UNIT - I

- II. Define the basic concept of plant layout for food packaging industry. (8)
- III. Discuss the ISO requirements in designing a food plant. (8)

UNIT - II

- IV. Discuss in detail the design considerations for selection of location of food plant. (8)
- V. What are the steps involved in preparation of flowchart for utility consumption in food plants. (8)

UNIT - III

- VI. Discuss the plant layout and design of a beverage industry (8)
- VII. Describe the plant layout and design of fruit industry. (8)

UNIT - IV

- VIII. Explain the provision of waste disposal in milk processing industry. (8)
- IX. Describe in detail the miscellaneous aspects of milk processing plant layout. (8)

x-x-x