Exam Code: 1323

Sub. Code: 9269

2021

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

FPP-505: Production Optimization and Cost Efficiency

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt <u>five</u> questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

X-X-X

- I. Answer the following:
 - a) What do you mean by Change over Time?
 - b) How to estimate energy usage requirement in food industry?
 - c) List down the methods for impact evaluation on product quality.
 - d) What is vendor rating

(4x2)

UNIT - I

- II. What factors are responsible in performance of production and further leading in improvement opportunities? (8)
- III. Explain the following:
 - a) Steps involved in Production Process
 - b) Analysis of Equipment Performance

(2x4)

<u>UNIT – II</u>

- IV. Explain the following:
 - a) What are the types of production utilities in food industry?
 - b) List down the Energy conservation guidelines in food industry.

(2x4)

- V. Describe:
 - a) Explain the procedure for promotion of optimum utilities usage.
 - b) Brief about the methods for promoting renewable and efficient resource and utilities management. (2x4)

<u>UNIT - III</u>

VI. Production process optimization does include various crucial steps involved in it. Explain those steps. (8)

P.T.O.

Sub. Code: 9269

(2)

VII. Discuss the following: -

- a) Obligation with change management resource
- b) Documentation of production process changes

(2x4)

<u>UNIT – IV</u>

- VIII. Inventory control techniques help an organization to save time, effort and money spent on inventory. Elaborate the statement by describing various inventory control techniques. (8)
 - IX. a) How customer feedback is important in purchasing management?
 - b) Explain the concept of Purchasing Cycle?

(2x4)