

2071

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. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Discuss briefly the MPO requirements in food plant layout.
- b) What are steps involved in preparation of flowchart for movement of materials in food plants.
- c) Give any two important aspects in designing of beverage industry.
- d) Describe briefly safety arrangements in food industry. (4x2)

UNIT - I

- II. Discuss HACCP concept with reference to food packaging industry? Give application of HACCP. (8)
- III. Discuss the FPO requirements in designing and layout of a food plant. (8)

UNIT - II

- IV. What are the major design considerations for location of food plants? (8)
- V. Discuss in detail the importance of ventilation in food processing plants? How flow sheets are prepared for utility consumption in food plants? (8)

UNIT - III

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

UNIT - IV

- VIII. Explain the miscellaneous aspects of milk processing plant layout and design. (8)
- IX. What is the provision of waste disposal in a food industry? Give plant layout of milk processing industry? (8)

x-x-x