

2055
B. Voc. (Food Processing and Preservation) FYUP
Second Semester
BFP-202: 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. Answer the following briefly:-

- a) Color coding of food plant
- b) Maintenance of hygiene
- c) Utility consumption in food plant
- d) Types of food plants
- e) Contamination
- f) Sanitation of food plant
- g) Capacity of plant
- h) Color coding of plant layout

(8x1)

UNIT - I

II. a) Explain the industrial plan layout with reference to food industries.

b) What is the relevance of industrial plan layout and design?

(2x4)

III. a) What is the significance of hygiene requirements in food plant layout?

b) Elaborate on the differences in design of food processing and non-food processing plants.

(2x4)

UNIT - II

IV. a) Discuss the design consideration for location of food plants.

b) Why is understanding of equipment layout important in food processing plants? (2x4)

V. a) Describe the preparation of flow sheets for material movement in food plants.

b) Discuss the critical role of ventilation in food processing plants.

(2x4)

UNIT - III

VI. a) Explain the preparation of plant layout.

b) Describe the evaluation of plant layout.

(2x4)

P.T.O.

(2)

- VII. a) Discuss the classical types of plant layout.
b) What are the advantages of good layout? (2x4)

UNIT - IV

- VIII. a) Describe the plant layout requirements for construction of a food plant.
b) What are the requirements for maintenance of food plant building? (2x4)
- IX. a) Discuss the illumination and ventilation of food plant building.
b) Write a note on fly and insect control in food plant. (2x4)

x-x-x