

2055

B. Voc. (Food Processing and Preservation)

Sixth Semester

FPP-604: Documentation System Management

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

1. Answer the following:-

- a) Why is documentation important in a food production plant?
- b) Give two methods to track production information from documented records.
- c) Define a Standard Operating Procedure.
- d) What is the purpose of a food safety systems manual?
- e) List types of audits in food industry.
- f) Why are hygiene and sanitation audits necessary in food processing?
- g) What is ERP?
- h) State major benefits of implementing ERP in the food industry. (8x1)

UNIT - I

2. a) Give the significance of training employees in documentation systems.
 - b) Discuss the strategies for maintaining up-to-date documents for audits. (4,4)
3. a) Write short note on centralized vendor contracts.
 - b) How does automation help in documentation management? (4,4)

UNIT - II

4. a) Outline the steps involved in developing and formatting an SOP.
 - b) Discuss the importance of implementing SOPs in food safety compliance. (4,4)
5. a) Explain how quality control policies and objectives are established in food processing.
 - b) Describe the validation and authorization process of documents in a food safety systems manual. (4,4)

(2)

UNIT - III

6. a) Describe audit procedures used to assess compliance in a food production.
b) What are the regulatory requirements audits help meet in food industries? (4,4)
7. a) How does auditing ensure compliance with food safety standards?
b) Discuss the role of audit reports in different departments. (4,4)

UNIT - IV

8. a) Explain ERP features relevant to food industries.
b) What risks and governance issues arise during ERP implementation? (4,4)
9. a) What is Business Process Reengineering ? How does it relate to ERP?
b) Discuss correlation of ERP with e-commerce. (4,4)

x-x-x