

2056

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) Define HACCP. Mention its seven principles.
- b) Define FPO. What is the significance of FPO certification?
- c) Prepare a flow sheet for material movement in food plant.
- d) What is the importance of waste disposal facilities in food plant? (4x2)

UNIT - I

- II. Discuss in detail the concept and application of HACCP in food industry. (8)
- III. Write a short note on the following:-
 - a) ISO
 - b) MPO (4,4)

UNIT - II

- IV. What important factors should be considered while designing a food processing plant? (8)
- V. With the help of flowchart, explain the utility consumption in food plant. (8)

UNIT - III

- VI. With the help of a suitable diagram explain the layout of bakery industry. (8)
- VII. Discuss in detail the plant layout of a beverage industry. (8)

UNIT - IV

- VIII. Draw a detailed flow diagram and explain the various stages involved in the processing of milk into different dairy products. (8)
- IX. Discuss the provisions for waste disposal in a food processing plant. (8)

x-x-x