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Total No. of Questions: [09]

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B. Sc. (Food Tech)/B.F.S.T (Hons.) (Semester-6th)
FOOD PLANT LAYOUT
Subject Code: BFOTD1-613
Paper ID: [19131731]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a) Plant layout symbols
- b) Network analysis
- c) Variable costs
- d) CPM
- e) Smoothing
- f) Scheduled maintenance
- g) Break Even Analysis
- h) Material Index
- i) PERT
- j) Fixed costs

Section – B

(5 marks each)

Q2. Describe the concept of plant location

Q3. Discuss various advantages of a good plant layout.

Q4. Discuss process selection for a food processing industry.

Q5. Describe the role of management set up in a food processing plant

Q6. Discuss the selection of building material in construction to establish a food processing plant.

Section – C

(10 marks each)

Q7. Discuss basic outlines of potato products manufacturing food industry.

Q8. Discuss preventive and predictive maintenances for a food processing industry.

Q9. Draw a flow chart to establish a food processing industry and discuss in detail.