

TB244342U

Reg. No : .....

Name : .....

**BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024**  
**2022 ADMISSIONS REGULAR**  
**SEMESTER IV - B. Voc. Food Processing Technology**  
**VFPT4G08B18 - Food Plant Designing**

Time : 3 Hours

Maximum Marks : 80

**Part A**

**I. Answer any Ten questions. Each question carries 2 marks****(10x2=20)**

1. List some sanitary practices that can be incorporated in plant design.
2. Define ISO.
3. State the role of plant size in defining a plant location.
4. List the factors influencing the plant capacity.
5. Define material index.
6. List the situations causing plant layout problem.
7. Identify the uniqueness of a fixed position layout.
8. What are cement paints?
9. Write a note on various types of cement.
10. Recall the term 'mortar'.
11. List some points for an ideal drainage layout in a poultry plant.
12. Point 2 considerations for the walls and ceiling structures in a fish processing plant.

**Part B**

**II. Answer any Six questions. Each question carries 5 marks****(6x5=30)**

13. Explain a few methods of minimizing product and raw material deterioration in a food plant.
14. Explain the term 'CCP' in HACCP using few examples.
15. Comment on various types of manufacturing processes.
16. What is meant by location model? Elucidate by giving examples.
17. Explain the basic types of layouts.
18. Give a note on metals being used as building materials for industries.
19. Give a note on roofs and ceilings of food plant.
20. Point out differences in layouts between a poultry unit and a vegetable processing unit.
21. Illustrate the basic facilities required in a dairy plant.

**Part C**

**III. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

22. Briefly explain the regulations prevailing in food plant.
23. Discuss the factors involved in a plant location decision.
24. Explain the basic characteristics and types of different flooring available for a food plant.
25. Enumerate on the layout of a dairy plant.

