

**B. VOC. DEGREE (C.B.C.S.S.) EXAMINATION, MARCH 2017**  
**SEMESTER IV – COMPLEMENTARY COURSE (FOOD PROCESSING**  
**TECHNOLOGY)**  
**VFP4G08TB – FOOD PLANT DESIGNING**

**Time: Three Hours****Maximum marks: 80****PART A****I Answer all questions. Each question carries 1 mark.**

1. What is minimum economically viable plant size?
2. What is plant layout?
3. What is material index?
4. What is ISO?
5. What is coloured cement?
6. What is superstructure?

**(6x1=6)****PART B****II Answer any seven questions. Each question carries 2 marks**

7. What are the physical methods for fly control?
8. What is benchmarking?
9. What are the criteria for the drainage system seen in fruit and vegetable washing areas?
10. How can be fogging achieved in food factories?
11. What is the importance of movement joints?
12. What are lighting conductors?
13. How is ventilation important?
14. What are the advantages of asbestos – cement sheets?
15. What are glazed windows?
16. What are the advantages of artificial lighting?

**(7x2=14)****PART C****III Answer any five questions. Each question carries 6 marks**

17. Explain the objectives/advantages of a good plant lay out.
18. Write down the advantages and disadvantages of GCS.
19. Explain basic types of flow patterns employed in designing the layout.
20. Illustrate and briefly explain hip roof.
21. Discuss the types of lamps are used in processing areas.
22. Explain the hygienic requirements of food factories.
23. What are wood shingles?
24. What are the general characteristics of doors?

**(5x6=30)**

## **PART D**

**IV Answer any two questions. Each question carries 15 marks**

25. Explain general building materials
26. Explain the basic types of layout.
27. Discuss plant layout and design of fruit and vegetable processing industry
28. Outline three types of roofing material, describing their advantages and disadvantages.

**(2x15=30)**