# ASSIGNMENT SET - III

**Department of Nutrition**

**Mugberia Gangadhar Mahavidyalaya**



**Subject- Food Technology, Nutrition and Management**

**Semester-I I**

**Paper Code: FTNM26**

# [Food Plant Layout and Management]

**Answer all the questions**

**Unit-1**

1. Application of ISO concept in food plant layout and design. 5
2. Application of FPO and MPO concept in food plant layout and design. 3
3. Application of HACCP concept in food plant layout and design. 5
4. What do you mean plant layout and design. 2

**Unit-2**

1. What do you mean economic plant size? 2
2. Briefly discussed about difference between continuous and intermittent manufacturing process. 4
3. Briefly discussed about repetitive manufacturing process. 4
4. Write a short note on factors effecting plant layout. 5

**Unit -3**

1. Briefly discussed about classical types of layout. 4
2. Write a short note on objectives of plant layout. 3
3. Briefly discussed about plant layout preparation. 3

**Unit-4**

1. Write a short note on doors, window and walls in food processing industries. 5
2. Write the importance of drains in food plant layout. 3
3. Write a short note fly control in food plant layout. 3
4. Briefly discussed about mold prevention in food processing industries. 3

**Unit -5**

1. Briefly discussed about plant layout and design of beverage industries. 5
2. Write a short note on plant layout of fish poultry industries. 3
3. Described equipment layout of biscuit plant. 2
4. Define equipment layout . 2