# ASSIGNMENT SET - I

**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. What do you mean Plant layout? 2
2. Application of HACCP concept in food plant layout and design. 5
3. Application of ISO concept in food plant layout and design. 5

**Unit-2**

1. Define briefly about location factor. 3
2. What do you mean economic plant size? 2
3. Briefly discussed about continuous manufacturing process. 4
4. Write a short note on location theory. 5

**Unit -3**

1. Write a short note on plant layout problem. 3
2. Briefly discussed about classical types of layout. 4
3. Define advantages of good layout. 2

**Unit-4**

1. Write a short note on mold prevention and illumination in food processing industries. 5
2. Describe about materials which used in floor making in plant building preparation. 3
3. Write a short note about ventilation in food plant layout. 3
4. What types of door are required for food plant layout? 2

**Unit -5**

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