

SUGGESTIVE QUESTION BANK

B. Voc. in Food Processing

Semester –V

DOCUMENTATION IN FOOD PROCESSING (BVFPS502T)

UNIT-I

Introduction to documentation in food industry, documentation and inspection of raw material in food industry. Methods of documentation for raw material to finished product.

1. What is the importance of documentation in the food industry, and why is it necessary for ensuring food safety and quality?
2. What are the key types of documentation used in the food industry, from raw material to finished product?
3. What information and records should be included in the documentation of raw materials in the food industry?
4. How is the documentation of raw materials inspected in the food industry to ensure compliance with quality and safety standards?
5. What are the methods and tools used for documenting the production process from raw material to finished product in the food industry?
6. What are the key components that should be documented during the processing and manufacturing of food products?
7. How is the traceability of raw materials and ingredients maintained through documentation in the food industry?
8. What are the regulatory requirements and standards that govern the documentation practices in the food industry?
9. How is documentation used to track and record any deviations, non-conformities, or corrective actions in the food industry?
10. What are the best practices for maintaining accurate and up-to-date documentation throughout the food production process?
11. How does proper documentation contribute to the overall quality management system in the food industry?
12. How can digital tools and software be used to streamline and enhance the documentation processes in the food industry?
13. What are the challenges and potential issues related to documentation in the food industry, and how can they be addressed effectively?

UNIT-II

Familiarization with the application of computer in some common food industries : milk plant & fruits vegetable plants, starting from the receiving of raw material up to the

storage & dispatch of finished product. Statistical analysis in food industry- application of mean, median and standard deviation in food industry.

1. How is computer technology utilized in milk plants for tasks such as receiving raw milk, processing, packaging, and storage of dairy products?
2. What are the specific applications of computer systems in fruit and vegetable processing plants, from the initial stages of receiving raw materials to the storage and dispatch of finished products?
3. How do computer systems help in inventory management and tracking of raw materials and finished products in both milk plants and fruits vegetable plants?
4. What are the benefits of using computer systems for data management, quality control, and traceability in food processing industries?
5. How are computer-based systems utilized for optimizing production processes, scheduling, and resource allocation in milk and fruits vegetable plants?
6. What are some commonly used software programs or tools in the milk and fruits vegetable processing industry, and what functionalities do they offer?
7. How is the mean used in statistical analysis in the food industry to summarize and interpret data related to variables such as product quality, sensory attributes, or nutritional composition?
8. In what situations is the median a useful statistical measure in the food industry, and how is it applied to address data distribution and outliers?
9. How is the standard deviation employed in the food industry to assess the variability and consistency of process parameters, product characteristics, or consumer preferences?
10. What are some examples of practical applications of statistical analysis, such as hypothesis testing or experimental design, in the food industry?
11. How can statistical analysis techniques be used to monitor and improve product quality, ensure compliance with regulations, or optimize production processes in the food industry?

UNIT-III

Introduction and implementation of ERP, application of ERP in food industry, Essential guidelines of ERP in food processing industries.

1. What is an ERP (Enterprise Resource Planning) system, and how does it function in the context of the food industry?
2. What are the key benefits and advantages of implementing an ERP system in food processing industries?
3. How does an ERP system help in integrating various functions and departments within a food processing company, such as production, inventory, finance, and sales?
4. What are the essential modules or components of an ERP system commonly used in the food industry?

5. How does an ERP system facilitate real-time data sharing and communication across different departments in a food processing company?
6. What are the challenges and potential issues that companies may face during the implementation of an ERP system in the food industry, and how can they be addressed effectively?
7. How does an ERP system enhance decision-making and operational efficiency in the food processing industry?
8. What are the key guidelines or best practices for successful ERP implementation in food processing industries?
9. How can an ERP system improve traceability and compliance with food safety regulations in the food industry?
10. How does an ERP system help in managing and optimizing the supply chain processes in the food industry?
11. What are some examples of successful ERP implementations in prominent food processing companies, and what were the outcomes?
12. How can an ERP system contribute to better cost management, resource allocation, and overall profitability in the food industry?
13. What are the considerations for selecting the right ERP solution for a food processing company, and what factors should be evaluated?
14. How can an ERP system support quality control, product recall management, and customer relationship management in the food industry?

UNIT-IV

Documentation of finished product detail - name of the product, batch number, time of packing, date of manufacture, date of expiry, other label detail, primary ,secondary and tertiary packing material for finished product, storage conditions.

1. What are the key details that should be documented for finished products in the food industry, such as the product name, batch number, time of packing, date of manufacture, and date of expiry?
2. What other label details are typically included in the documentation of finished products, such as nutritional information, allergen declarations, or storage instructions?
3. How is the documentation of primary, secondary and tertiary packing materials for finished products managed in the food industry?
4. What are the important considerations for documenting the storage conditions of finished products, including temperature requirements, humidity levels, or light exposure?
5. How is the documentation of finished product details essential for quality control, traceability, and regulatory compliance in the food industry?
6. What are the standard practices and formats for documenting finished product details, and how are these records maintained and organized?

7. How do food companies ensure the accuracy and integrity of finished product documentation throughout the production and distribution processes?
8. What are the potential challenges or issues that can arise in documenting finished product details, and how can they be effectively addressed?
9. How does the documentation of finished product details contribute to product recall management and consumer safety in the food industry?
10. What are the requirements and considerations for labeling and documenting specific product categories, such as organic products, genetically modified organisms (GMOs), or health claims?
11. How is technology utilized to streamline and automate the documentation of finished product details, such as barcode scanning, electronic record-keeping, or data integration systems?
12. What are the guidelines and regulations governing the documentation of finished product details, and how do companies ensure compliance with these requirements?

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