

**ASSIGNMENT SET - IV**  
**Department of Nutrition**  
**Mugberia Gangadhar Mahavidyalaya**



**Subject- B.Voc. in Food Processing**

**Semester-V**

**Paper Code: BVFPS502T**

**[ DOCUMENTATION IN FOOD PROCESSING ]**

**Answer all the questions:**

**Unit-1**

1. What are the key components that should be documented during the processing and manufacturing of food products?
2. How is the traceability of raw materials and ingredients maintained through documentation in the food industry?
3. What are the regulatory requirements and standards that govern the documentation practices in the food industry?

**Unit-2**

1. What are some examples of practical applications of statistical analysis, such as hypothesis testing or experimental design, in the food industry?

2. 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 -3**

1. How does an ERP system enhance decision-making and operational efficiency in the food processing industry?
2. What are the key guidelines or best practices for successful ERP implementation in food processing industries?

### **Unit-4**

1. What are the important considerations for documenting the storage conditions of finished products, including temperature requirements, humidity levels, or light exposure?
2. How is the documentation of finished product details essential for quality control, traceability, and regulatory compliance in the food industry?

**END**