ASSIGNMENT SET - V
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. How is the documentation of raw materials inspected in the food industry to ensure compliance with quality and safety standards?

2. What are the methods and tools used for documenting the production process from raw material to finished product in the food industry?

Unit-2

1. How are computer-based systems utilized for optimizing production processes, scheduling, and resource allocation in milk and fruits vegetable plants?

2. What are some commonly used software programs or tools in the milk and fruits vegetable processing industry, and what functionalities do they offer?

3. 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?

Unit -3

1. How can an ERP system improve traceability and compliance with food safety regulations in the food industry?

2. How does an ERP system help in managing and optimizing the supply chain processes in the food industry?

3. What are some examples of successful ERP implementations in prominent food processing companies, and what were the outcomes?

Unit-4

1. What are the standard practices and formats for documenting finished product details, and how are these records maintained and organized?

2. How do food companies ensure the accuracy and integrity of finished product documentation throughout the production and distribution processes?

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