

Roll No.

Total No. of Pages : 02

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B.Tech. (Food Technology)(Sem.-7)
FOOD PLANT DESIGN & PROJECT ENGINEERING

Subject Code : BTFT-701

M.Code : 90964

Date of Examination : 01-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Enlist the objectives of a good plant layout.
- b) Identify different types of flow patterns that are employed in designing the layout.
- c) Classify the types of layouts.
- d) What are the factors involved in the decision of plant location?
- e) Define Break-Even Analysis.
- f) Distinguish between CPM and PERT.
- g) Describe the situations in which U-type flow patterns are preferred.
- h) Why metal and wood is not preferred for ceiling in food processing areas.
- i) Differentiate between direct and indirect Expenses? Give examples.
- j) Define depreciation. Enlist its causes.

SECTION-B

2. Write a short note on cost analysis.
3. Explain about milk processing plant.
4. Discuss the important factors that influence the site selection of a food processing plant.
5. Describe the various types of manufacturing processes.
6. Enlist the various tools used in layout planning. Discuss any three in detail.

SECTION-C

7. What is process or functional layout? Explain its advantages and disadvantages.
8. Describe the design considerations for food production plant buildings.
9. Write a note on any two of the following :
 - a) Process flow diagram
 - b) Material flow patterns
 - c) Plant layout procedure.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.