



QP CODE: 25021667



25021667

Reg No :

Name :

B.VOC DEGREE REGULAR/REAPPEARANCE EXAMINATIONS, MARCH 2025

Sixth Semester

B.Voc Agro Food Processing

AFP6S02 - FOOD PLANT DESIGN

2018 Admission Onwards

BD327683

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What do you mean by mobile food plants? Explain.
2. How many principles are there in a HACCP system? Write the first principle.
3. What do you mean by plant size? Explain.
4. Name any three basic types of food plant layouts.
5. Why it is recommended to use foot or knee-operated taps in a food industry?
6. Explain why roof height is important in a food plant building design.
7. List any three wall surfacing materials that can be used in a food plant building.
8. List any three general properties required for the floors of a food plant.
9. Mention some of the personal hygiene facilities that should be provided in a food industry.
10. Cleaning chemicals should be stored away from the processing room in a food plant. Justify this statement.
11. What is the purpose of safety lightings in food processing plants?
12. What do you mean by proofing in a baking process?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. What do you mean by a plant design? List some of the situations in which a need for plant design arises.
14. What do you mean by a plant layout? Write about its objectives and advantages.
15. Write a note on the layout of cloakrooms and toilet facilities in a food plant design.
16. Explain about the food safety problems that may arise due to the exposed overhead pipelines inside a food plant.
17. Write about the merits and demerits of setting ventilations in a food plant.
18. Explain about the classifications of a dairy plant.
19. Write a note on the layout and design of milk pipings in a dairy plant building.
20. Write a note on the different structural requirements that are associated in the layout of a meat processing plant.
21. How walls, windows and doors should be designed and constructed in a fruits and vegetables processing plant? Explain.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Briefly explain about the factors that should be considered in selecting a territory and site for the construction of a food plant.
23. Describe the design and control of water supply and air quality managements in a food plant.
24. Describe about the site characteristics and plant layout of a dairy plant building.
25. Briefly explain about the sanitary and hygienic requirements followed in the processing unit of a meat processing plant.

(2×15=30)

