

AMAG20 FOOD PROCESSING PLANT DESIGN AND LAYOUT

UNIT-1 MEANING AND DEFINITION OF PLANT LAYOUT.

1.1 Objectives and principles of layout. Types of layout.

UNIT-2 SALIENT FEATURES OF PROCESSING PLANTS FOR CEREALS

2.1 Pulses oilseeds, horticultural and vegetable crops,
2.2 Poultry, fish and meat products.

UNIT-3 MILK AND MILK PRODUCTS

3.1 Location selection criteria, selection of processes,
3.2 Plant capacity, project design, flow diagrams.

UNIT-4 SELECTION OF EQUIPMENTS

4.1 Process and controls, handling equipment's, plant layout,
4.2 Plant elevation, requirement of plant building and its components,
4.3 Labour requirement, plant installation.

UNIT-5 POWER AND POWER TRANSMISSION

5.1 Sanitation.
5.2 Cost analysis,
5.3 Preparation of feasibility report.

Reference Books:

1. Slade, S. (1990). Food Processing Plant (Vol. 1). Leonard Hill Books.
2. Zacharias, B. et al. (1998). Food Process Design. Marcel Dekker Pub. Co.