

(AG503) Food Processing Plant Design and Layout

L	T	P	To	C
3	1	-	4	4

Unit 1

Meaning and definition of plant layout. Objectives and principles of layout. Types of layout.

Unit II

Salient features of processing plants for cereals, pulses oilseeds, horticultural and vegetable crops, poultry, fish and meat products,

Unit III

Milk and milk products. Location selection criteria, selection of processes, plant capacity, project design, flow diagrams,

Unit IV

Selection of equipments, process and controls, handling equipments, plant layout, Plant elevation, requirement of plant building and its components, labour requirement, plant installation

Unit V

Power and power transmission, sanitation. Cost analysis, preparation of feasibility report.

TEXT BOOKS:

1. Apple, J.M. (2000). *Plant Layout and Material Handling*. Willey eastern Pub.
2. Lalat Chander. (2005). *Text Book of dairy plant layout and Design*. ICAR, New Delhi.
3. Norman, G. M. (2003). *Principles of Food Sanitations*. Chapman & Hall Pub. New York.

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.