

Food Plant Layout 2(2-0)

Theory

Food processing industry: introduction, investment. Plant location and layout: significance, location analysis, selection criteria - freedom from pollution, availability of potable water, raw material, labour and energy supply, communication facilities, facilities for waste disposal. Building design and construction: floors, drains, walls, doors, windows, ceiling, ventilation, lighting, auxiliary facilities. Food plant equipment: requirements, design, construction, choice of material, layout. Plant cleaning: soil types, methods, detergents, water conditioners. Sanitizing: chemical, heat, irradiation. Cleaning methods – CIP, dismantling cleaning. Pests: types, inspection, control. Waste management: fluid and solid wastes.

Books Recommended

1. Awan, J.A. and Rehman, S.U. 2010. Food plant layout and sanitation. Unitech Communications, Faisalabad, Pakistan.
2. Arvanitoyannis, I.S. 2008. Waste management for the food industries. Elsevier Academic Press, New York, USA.
3. Leliveld, H.L.M., Mostert, M.A. and Holah, J. 2005. Handbook of hygiene control in food industry. Woodhead Publishing Ltd., Abington Hall, Abington, Cambridge, UK.
4. Farber, J.M. and Todd, E.C.D. 2000. Safe handling of foods. Marcel and Dekker, New York, USA.

Website: www.foodscienceuniverse.com