



Question Paper

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| Module 7: | Flour Milling Management | |
| Date: 14 May 2015 | Time: 09:30 – 12:30 | Duration: 3 hours |

You should have the following for this examination: **one answer book; pencil, pen and ruler.**

All questions carry equal marks. The maximum marks for each section within a question are shown. Answer **ALL NINE** questions, starting each question (1-9) on a **new** page of the answer book.

1.
 - a) List **THREE** nabim committees and describe briefly their terms of reference. (6 marks)
 - b) Describe briefly **THREE** services directly related to the flour milling industry that Campden BRI can provide. (6 marks)
2.
 - a) List **THREE** key factors which can influence the volatility of the global wheat market. (3 marks)
 - b) Explain briefly the reasons for the growth and decline in flour consumption in North America over the last 50 years. (3 marks)
 - c) Explain the meaning of the following terms, giving **ONE** example of each:
 - i) Fixed costs;
 - ii) Variable costs;
 - iii) Semi-variable costs. (6 marks)
3.
 - a) Explain the term “performance measurement”, stating its **TWO** key objectives. (3 marks)
 - b) Define the term “dirty wheat extraction rate”, and describe briefly **THREE** factors within a batch of wheat which influence this calculation. (4 marks)
 - c) Describe briefly **THREE** other examples of “Key Performance Indicators” (KPIs) in a flour mill. (3 marks)
 - d) Explain the term “least cost gristing”. (2 marks)
4.
 - a) Explain the terms “standard costing” and “budgetary control”. (6 marks)
 - b) Describe briefly what is meant by the term “bad debt” and list **THREE** precautions a milling company may take in order to minimise its occurrence. (4 marks)
 - c) List **TWO** different means by which a flour milling company can maximise profitability. (2 marks)

continued overleaf

5. a) Explain **THREE** reasons why food safety is so important to a flour milling company. (3 marks)
- b) List **THREE** pieces of UK food legislation relevant to the flour milling industry. (3 marks)
- c) Define the term “Critical Control Point” (CCP). (2 marks)
- d) List the shortened, commonly used terms for **TWO** mycotoxins of concern to the UK flour milling industry, and describe the reasons for controlling and monitoring their presence. (4 marks)
6. a) Describe briefly **SIX** factors that should be considered before developing a new mill. (6 marks)
- b) Sketch and label the layout of a typical port mill. (6 marks)
7. a) List **EIGHT** factors which may influence staffing levels within a flour mill. (4 marks)
- b) Describe briefly **FOUR** requirements which must be fulfilled when purchasing new equipment. (4 marks)
- c) Describe briefly **TWO** sets of UK environmental protection regulations which apply to the flour milling industry. (4 marks)
8. a) Describe briefly **FOUR** ways by which management can improve the health and safety culture. (4 marks)
- b) Describe briefly **FOUR** design features in a flour mill which would minimise the damage caused by a dust explosion. (4 marks)
- c) Describe briefly **FOUR** key points which should be covered in the health and safety training of managers and supervisors. (4 marks)
9. a) Describe briefly the key requirements of the Working Time Directive. (3 marks)
- b) Describe briefly **THREE** legal rights that a newly recruited employee has in a UK flour mill. (3 marks)
- c) List **EIGHT** pieces of information which must be included within a UK contract of employment. (4 marks)
- d) List **FOUR** reasons provided under UK legislation which would justify the dismissal of an employee. (2 marks)