



Question Paper

Module 7:	Flour Milling Management	
Date: 11 May 2017	Time: 09:30 – 12:30	Duration: 3 hours

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

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 the structure of the UK baking industry. (3 marks)
 - c)
 - i) Name the **TWO** continents on which the largest growth in flour milling capacity has occurred in recent years. (1 mark)
 - ii) State **TWO** reasons for this growth. (2 marks)

2.
 - a) List and describe briefly **SIX** key factors which influence the volatility of the global wheat market. (6 marks)
 - b) List and describe briefly **SIX** key pieces of information which influence the value of an individual batch of wheat. (6 marks)

3.
 - a) Describe briefly how depreciation is calculated. (3 marks)
 - b) Describe briefly **THREE** key factors that can influence distribution costs. (3 marks)
 - c) List **THREE** costs which can be directly attributed to individual products, and **THREE** that are shared over all products. (3 marks)
 - d) Explain the term “budgetary control”. (3 marks)

4.
 - a) Describe **THREE** different means by which a milling company can maximise profitability, and provide **ONE** example of each. (6 marks)
 - b) Explain the term “cash flow” and its importance to a business. (3 marks)
 - c) Describe briefly **THREE** precautions a milling company may take in order to avoid the occurrence of a bad debt. (3 marks)

continued overleaf

5. a) List the **FOUR** main provisions of the UK's Food Safety Act. (4 marks)
- b) Explain **THREE** reasons why food safety is important to a milling company. (3 marks)
- c) Explain the term "food allergen", and list **THREE** examples of allergens which may be found within a flour mill. (5 marks)
6. a) Describe briefly **SIX** environmental factors that could cause problems to a new milling site and should be considered prior to choosing a location. (6 marks)
- b) Describe briefly **SIX** general principles that should be considered for the provision of safe traffic routes. (6 marks)
7. a) List **EIGHT** factors that may influence staffing levels within a flour mill. (4 marks)
- b) List **FOUR** high risk activities where a permit to work would normally be required. (4 marks)
- c) Describe briefly **FOUR** requirements which must be fulfilled when selecting new equipment for purchase. (4 marks)
8. a) Describe briefly **THREE** key requirements of a flour milling company under the UK Pollution Prevention and Control Regulations. (3 marks)
- b) Describe the **THREE** key objectives of a flour mill's health and safety management system. (6 marks)
- c) List **SIX** key points that should normally be covered in the health and safety training of managers. (3 marks)
9. a) Describe briefly **SIX** rights, under UK legislation, that are provided to employees who are parents. (6 marks)
- b) List **THREE** requirements of the EU's Working Time Directive. (3 marks)
- c) List **SIX** main conditions that should be included in the principal statement of an employee's contract of employment. (3 marks)