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|  |  | *Team Responsibilities* | | | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | Task Name | 1 | 2 | 3 | 4 | 5 | 6 |  | *Put a (\) for each planned tasks and (X) for each completed tasks* | | | | | | | | | | | | | | | | | | |  | % Comp. | Task notes | Report | **✓** |
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| **A** | Introduction: Process descriptions and flow diagrams (Revision) |  |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Plant and equipment layout (Revision) |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Basic heat and mass balance calculations |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **B** | Piping and pumping system |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Solid handling system (Coveying systems) |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Solid and liquid storage systems (raw, semi finis.and finis. mat.) |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **C** | Heat generations (steam, hot water.) |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cooling and vacuum systems |  |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cold storage design |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CIP and/or cleaning systems |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Waste treatments |  |  |  |  |  |  |  |  | |  | |  | |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |

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|  |  | *Team Responsibilities* | | | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | Task Name | 1 | 2 | 3 | 4 | 5 | 6 |  | *Put a (\) for each planned tasks and (X) for each completed tasks* | | | | | | | | | | | | | | | | | | | | | | | | | | | |  | % Comp. | Task notes | Report | **✓** |
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| **D** | Food operation calculations and equipment design – Op. A |  |  |  |  |  |  |  |  | |  | |  | |  | |  | |  | |  | |  | |  | |  | |  |  | |  | |  | |  |  |  |  |  |  |
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| Food operation calculations and equipment design – Op. Z |  |  |  |  |  |  |  | |  | |  | |  | |  | |  | |  | |  | |  | |  | |  |  | |  | |  | |  |  |  |  |  |  |
| **E** | Cost analysis (Revision) |  |  |  |  |  |  |  | |  | |  | |  | |  | |  | |  | |  | |  | |  | |  |  | |  | |  | |  |  |  |  |  |  |
| 3D Plant equipment layout (Sketch-up) |  |  |  |  |  |  |  | |  | |  | |  | |  | |  | |  | |  | |  | |  | |  |  | |  | |  | |  |  |  |  |  |  |
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|  | Percent completion of the project  (Total member grades) |  |  |  |  |  |  |  |  | |  | |  | |  | |  | |  | |  | |  | |  | |  | |  |  |  | |  | |  | |  |  |  |  |  |