**Operations Management**

**December 2021 Examination**

#

# Question 1. Explain in detail the various types of plant layout concepts that are available in operations management. Give examples on where each of these types can be employed respectively. Briefly explain which layout would be applicable for a Retail store format. (10 Marks)

**Ans 1.**

## Introduction

An overview of the layout of a factory can be seen through the arrangement of the production process, store-rooms, storage, tool-rooms, material handling equipment, aisles, racks, sub-stores, employee services and all the other accessories needed to facilitate production in the factory. An efficient manufacturing process encompasses both production and service facilities and ensures the best utilization of the men, materials and machinery that comprise the process. It serves as a

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# Question 2. List down briefly the various inventory management techniques prevalent in the industry.

# Discuss how some of these techniques would be applicable to a General Store in effective management of their inventories; i.e. grocery supplies, etc. (assume several inventories of your choice). (10 Marks)

## Ans 2.

## Introduction

The management of goods and raw materials is one of the most important aspects of an organization's operations to control the flow of raw materials and goods from one company to another. Inventory management increases organizational efficiency through the reduction of costs associated with obsolescence, pilferage, spoilage, and storage, and through the increase of inventory availability. Often, poor inventory management becomes the leading cause of a business' closure due to inefficient inventory management. Suppose, for example, that critical

**Question 3. A prominent caterer is planning to open up a mid-sized multi cuisine restaurant. Considering his expertise and knowledge in the food and beverages services, he is confident of getting into a full-fledged restaurant operation. You are required to suggest the team on the following points:**

**a. Suggest a site location for the restaurant, assuming it to be Metro city (you can assume a city of your choice). Give your reasons for the same (5 Marks)**

**b. What strategy would the restaurant adopt for an Aggregate Operation Plan of resources given a time frame of a year? (5 Marks)**

**Ans 3a.**

**Introduction**

Restaurants serving a wide variety of cuisines are usually centered around their patrons in the nearby area. Also, the plan also depends on the age range, the income of the people who will be visiting the cafes, and the cafe's history. Diners are also required to take into consideration their

**Ans 3b.**

**Introduction**

If a business chooses to conduct its operations in a positive way, it is able to assist in the fulfillment of the company's objectives. Upon selecting the plans, the business can customize its plans according to what will be available to them in terms of substances and assets. In the event that a plan has a duration of one year, it is possible to deconstruct that plan into the required