FDE 418 FOOD QUALITY CONTROL LESSON-2

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FOOD QUALITY ASSURANCE

Principles of Quality Management in the Food Industry

✓ Raw material control:

✓ Process control:

✓ Final product inspection:

Quality Assurance

✓ **Definition:** A modern term for describing the control, evaluation and audit of a food processing system







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Quality Assurance

✓ A company builds its product specifications and label requirements around customer preferences

✓ WHAT IS NECESSARY?

- ✓ a planned quality program
- ✓ developing a strong organization

Management and Product Quality in the Food Industry

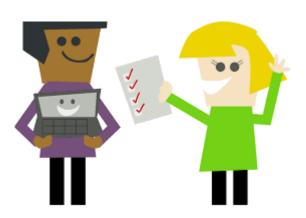
- ✓ Quality is a requirement for consumer acceptance
- ✓ Total quality (or integral quality) management:



Management and Product Quality in the Food Industry

- ✓ Integral --- support of upper management
- ✓ Management must provide;
 - ✓ involvement of all personnel
 - ✓ proper job instructions to all employees





Building Teams of Empowered Employees under the Umbrella of a Total Quality Program

- ✓ Aspects to practically guarantee a quality manufacturing system:
 - Employee training
 - Work teams
 - **Empowerment**
 - Quality at the source
 - Steering committees or quality circles



Food Quality Management Functions

✓ The primary objective of food quality management is to meet or exceed customer and consumer requirements on food quality

✓ Food quality management deals with how to realize food quality

Food Quality Concepts

- **✓** *Product quality:*
- ✓ Cost:
- **✓** Availability:
- **✓** Flexibility:
- **✓** Dependability or reliability:
- ✓ Service:

Total Quality Management

- ✓ Total Quality Management (TQM) is based on a number of ideas
 - ✓ Thinking about quality in terms of all functions of the enterprise
 - ✓ A management-led approach in which top management commitment is essential
 - ✓ A start-to-finish systems approach that integrates interrelated functions at all levels.
 - ✓ TQM considers every interaction between the various elements of the organization

Total Quality Management

- ✓ 8 principles of total quality management:
 - ✓ 1. Customer-focused
 - ✓ 2. Total employee involvement
 - ✓ 3. Process-centered
 - √ 4. Integrated system
 - ✓ 5. Strategic and systematic approach
 - √ 6. Continual improvement
 - √ 7. Fact-based decision making
 - √ 8. Communications

Quality Management Systems

- ✓ The food sector utilizes various quality assurance systems
- Examples: HACCP (Hazard Analysis Critical Control Point), ISO (International Organization for Standardization) and BRC (British Retail Consortium)
- ✓ These systems, and combinations of these systems, are applied in order to assure food quality