## FOOD QUALITY ASSURANCE

## Quality Assurance

$\checkmark$ A company builds its product specifications and label requirements around customer preferences
$\checkmark$ WHAT IS NECESSARY?
$\checkmark$ a planned quality program
$\checkmark$ developing a strong organization

## Management and Product Quality in the Food Industry

$\checkmark$ Quality is a requirement for consumer acceptance
$\checkmark$ Total quality (or integral quality) management:
$\checkmark$ a management approach to long-term success through customer satisfaction
$\checkmark$ all members of an organization participate in improving processes, products, services, and the culture in which they work

## Total Quality Program

$\checkmark$ 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

$\checkmark$ The main objective of food quality management; $\checkmark$ to meet or exceed customer and consumer requirements on food quality
$\checkmark$ Food quality management deals with how to realize food quality
$\checkmark$ Managerial functions---Technology dependent activities

## Food Quality Concepts

$\checkmark$ Product quality
$\checkmark$ Cost
$\checkmark$ Availability
$\checkmark$ Flexibility
$\checkmark$ Dependability or reliability
$\checkmark$ Service

## Total Quality Management

$\checkmark 8$ principles of total quality management:
$\checkmark$ 1. Customer-focused
$\checkmark$ 2. Total employee involvement
$\checkmark$ 3. Process-centered
$\checkmark$ 4. Integrated system
$\checkmark 5$. Strategic and systematic approach
$\checkmark$ 6. Continual improvement
$\checkmark 7$. Fact-based decision making
$\checkmark$ 8. Communications
$\checkmark$ Continuous Improvement for customer satisfaction

## The 10 Steps to Total Quality Management

1. Pursue
2. Set true customer requirements
3. Concentrate on prevention, not correction
4. Reduce chronic waste
5. Pursue a continuous improvement strategy
6. Use structured methodology for process improvement
7. Use a balanced approach
8. Apply to all functions

## Certifying in the Food Industry

$\checkmark$ Widely used ones are;
$\checkmark$ The standards BRC (British Retail Consortium)
$\checkmark$ ISO 22000 and IFS (International Featured Standards) are widely used and well recognized
$\checkmark$ They include HACCP, quality supervision and GMP (Good Manufacturing Practices)

## Food Safety Management System Audits

$\checkmark$ An audit
$\checkmark$ Frequency of the audit
$\checkmark$ Auditor
$\checkmark$ The main responsibility for the auditor
$\checkmark$ AUDITS:
$\checkmark$ First party audit
$\checkmark$ Second party audit
$\checkmark$ The third party audit

