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IMPLEMENTATION OF QUALITY CONTROL PROCEDURE IN A FOOD INDUSTRY

by

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IN A FOOD INDUSTRY

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DEDICATION

Dedicated to my parents

and to my friends

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ABSTRACT

The objectives of this project are to study Q.C tools and techniques, investigate the existing Q.C procedures and methods in a food industry. Also to select products and suggest methods of improvement of the existing quality control practices and to carry out sampling measurements in order to test the effectiveness of the suggested techniques. Furthermore to measure the process capability of the process by variable and Attribute data. Finally to carry out an economic comparison between the existing and proposed quality control procedures and techniques.

The employment of SPC is highly requested by the author since this would give monitoring of the processes and future prediction could be made. A collective work would reduce the limits and variation of the processes to minimum and defective to Zero. Thus there will be an industry of perfect efficiency and performance.