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IMPLEMENTATION OF QUALITY CONTROL

PROCEDURES IN A FOOD INDUSTRY

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# IMPLEMENTATION OF QUALITY CONTROL PRODDERS IN A FOOD INDUSTRY

by

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## **ABSTRACT**

The objectives of this project are to study in detail the theory on quality control and also to investigate the quality control procedures and methods in food industry.

Also select specific products and suggest methods of improvement of the existing quality practices.

Furthermore to carry out sampling measurements in order to test the effectiveness of the suggested techniques and to measure the process capability of the process by

1. Variable data and
2. Attribute data.

Also to test whether the process is in control or not by the use of various statistical process control charts.

Finally to carry out an economic comparison between the existing and proposed quality control procedures and techniques.

## **CHAPTER 1**

### **1 Introduction to quality control**

For the most every product or services, there is more than one organization trying to make a sale depends on price which is the major factor but also depend on quality of product.

A poor quality can be very expensive for both the producing firm and the customer. Consequently, firms employ quality management tactics. Quality management or as it is more commonly called, quality control is critical through out the transformation process. The major roles of the operation manager is to ensure that his firm can deliver quality product at the right place, at the right time and at the right price.

#### **1.1 Meaning of the "quality"**

There is variety of definition of quality.

Some definition are given below:

- a) Fitness for use. This is the degree to which a specific product satisfies the requirements of specific consumers.
- b) Quality of the design. This is the degree to which a product has the potential to satisfy the customer.
- c) Quality characteristics. This is used to denote any distinguishing feature of a product, i.e. appearance, dimension, performance.

Quality is measured in terms of the ability of the product meet reasonable applicable specifications.