

**HIGHER TECHNICAL INSTITUTE**

**MECHANICAL ENGINEERING COURSE**

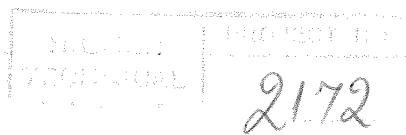
**DIPLOMA PROJECT**

**TOTAL QUALITY MANAGEMENT  
IN A FOOD INDUSTRY**

**M/631**

**BY : CHARALAMBOUS ANTONAKIS**

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## **ABSTRACT**

The objectives of this project are to examine the manufacturing processes, identify the existing quality system used and make recommendations for the improvement of the existing quality system aiming for Total Quality. All recommendations are done in accordance to CYS.

The case study was carried out in Charalambides Dairies. This company is producing pasteurized milk.

In the first chapter reference is made on quality, quality management and total quality management.

In the second chapter reference is made on the processes involved throughout the manufacturing operation in Charalambides Dairies and also reference is made on the model UP-S120 filler machine.

In the third chapter reference is made on quality systems which are used to improve the quality of the milk.

In the fourth Chapter reference is made on troubleshooting and preventive maintenance.

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