

Food Quality Assurance Management 3(3-0)

Theory

Codex Alimentarius: Format of commodity standards. Quality assurance: theoretical and practical considerations, description of different systems: GMP, TQM, HACCP, ISO – 9000, 9001 and 22000 series. Verification, certification and validation. WHIMS. Biosecurity programs. Philosophical approaches to quality assurance: Deming's, Juran's, Crosby's etc. Statistical quality control techniques. Sanitation and hygiene in quality assurance. Quality Assurance tools, instrument calibration, production line check record, laboratory analysis record. Incoming material inspections, certificate of analysis, training manuals and programmes, Internal and external audits.

Books Recommended

1. Blanchfield, J.R. 1998. Good manufacturing practice. Institute of Food Science and Technology, London.
2. Clute, M. 2008. Food industry quality control systems. Culinary and Hospitality Industry Publication Services, USA.
3. Evans, J.R. 2005. Total quality: management, organization and strategy. Westport Pub. Co., New York.
4. Hoyle, D. 2001. ISO 9000: Quality system handbook, 4th ed. Butterworth-Heinemann, Oxford.
5. McDonald, D.J. and Engel, D. 1996. A guide to HACCP. Highfield Pub. Sprotborough, UK.

Website: www.foodscienceuniverse.com