

FOOD PRODUCT QUALITY MANAGEMENT

UNIT CODE: FOP/CU/FT/CR/01/6/A

Relationship to Occupational Standards

This unit addresses the unit of competency: Manage quality of food products

Duration of Unit: 480 hours

Unit Description

This unit specifies the competencies required to manage quality of food products. It involves establishing food safety and quality systems, managing quality operations; preparing raw material and product analyses and carrying out raw material and product analyses.

Summary of Learning Outcomes

1. Establishing food safety and quality systems
2. Managing quality operations
3. Preparing for raw material product analyses
4. Carrying out raw materials and product analyses

Learning Outcomes, Content and Suggested Assessment Methods

| Learning Outcome | Content | Suggested Assessment Methods |
|---|---|---|
| 1. Establishing food safety and quality systems | <ul style="list-style-type: none">• Food engineering theory• Food safety and quality systems• Designing and establishing food safety and quality systems• Setting up workplace• Standard Operating Procedures (SOPs)• Documentation of food quality and safety procedures | <ul style="list-style-type: none">• Written• Observation• Oral• Third party report |
| 2. Managing quality operations | <ul style="list-style-type: none">• Identification and mobilization of operational resources• Development of work schedules• Resource levelling and control• Organization and coordination of quality operations• Monitoring and evaluation of quality operations• Development of quality/safety management system | <ul style="list-style-type: none">• Written• Observation• Oral• Third party report |

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| | <ul style="list-style-type: none"> • Plant PRPs-Integrated pest and rodent management, staff welfare, laboratory waste management and disposal • Emerging trends in food quality • Internal audits and inspection | |
| 3. Preparing for raw material and product analyses | <ul style="list-style-type: none"> • Food analysis theory • Food microbiology • Theory • Food chemistry theory • Laboratory code of practice • Food laboratory standards • Methods of sample collection • Sampling procedures • Development of laboratory manuals • Development of laboratory standard • operating procedures | <ul style="list-style-type: none"> • Written • Observation • Oral • Third party report |
| 4. Carrying out raw materials and product analyses | <ul style="list-style-type: none"> • Food microbiology and analysis theory • Food chemistry • Types of food product analysis • Sample preparation • Interpretation and reporting of analyses results • Making decisions based on test outcomes and workplace standards | <ul style="list-style-type: none"> • Written • Observation • Oral • Third party report |

Suggested Methods of Instruction

- Direct instruction
- Project
- Case studies
- Field/industrial trips
- Discussions
- Demonstration by trainer
- Practice by the trainee
- Industrial attachment

Recommended Resources

Laboratories:

- Food laboratory e.g., organoleptic, physical

- Food microbiological laboratory
- Analytical laboratory e.g., chemical analysis

Laboratory resources:

- Cold Room
- Clarifier
- Thermometer
- Analytical balance
- Homogenizer
- Pasteurizer
- Mixer
- Sealers
- Fryers
- Baking ovens
- Butter churn
- Mincer
- Knives
- Utensils
- Weighing scale
- Glassware
- Microscope
- Colony counter
- Blender
- Autoclave
- Refractometer
- Heating mantle
- Moisture analyzer
- Titration equipment
- HPLC
- Centrifuge
- Evaporator
- Fume chamber
- UV Spectrophotometer
- GLC
- PH Meter
- Consumables
- Incubator
- Reagents
- Dryers
- Computer

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