

ABSTRACT

Familiarization with the functional, operational and managerial aspects in the processed food industry with special attention to manufacturing of noodles, poultry and bread was the main target of this study. Meanwhile further studies were carried out to suggest preventive measures for quality defects of noodles and poultry. Production processes of noodles, poultry and bread were evaluated to identify the processing techniques, quality assurance, sanitation practices, storage procedure and other management and personnel activities.

Percentages of identified downgrades of each type of noodles were calculated from the data taken by the production report at the end of the day. Preventive measures were suggested and some of them could be implemented. Thereafter a recalculation was done and a comparison was made between percentages of downgrades before and after the implementation of preventive measures. The frequency of each identified quality defect of poultry carcasses was obtained at the final inspection point in the evisceration section. Pareto charts were drawn to identify the main defects that affect the carcass quality. Then the preventive measures were suggested. Percentages of each type of downgrade of each type of noodle could be reduced.

Wing defect was the main reason for total carcass quality defects. Technical problems of the machines, maintenance problems, errors and shortcomings of the manual operation were the main identified reasons for the quality defects in both plants. All suggested preventive measures could not be applied due to lack of time, monitory constraints and managerial decisions. While achieving a practical knowledge on the production and other related activities, overall technical, managerial and personnel problems of the food processing plants could be encountered. Recommendations were presented to solve those problems.