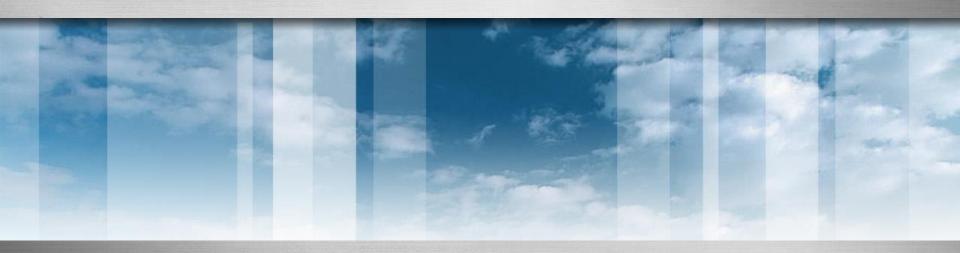
# FE 322 FOOD PRODUCTION MANAGEMENT INTRODUCTION



### **FE 322 Food Production Management**



#### **Course Description**

Food manufacturing systems in steady state: production planning, inventory control and operation scheduling. Principles of total quality management system. ISO 9000: Quality Management System standard. Food safety management systems. Prerequisite programs for food processing. HACCP plan and implementation. Principles of ISO 22000: Food Safety Management System standard. Documentation system. Quality and safety audit system. Legal Restrictions and engineering ethics.

#### **Course Details**

- Introduction to management systems.
- Design of food manufacturing facilities. Project management
- Food manufacturing systems in steady state: production planning, inventory control and operation scheduling
- Principles of total quality management system
- Quality management systems. ISO 9000: Quality Management System Standard
- Plant organization structures
- Quality documentation and quality cost
- Quality and safety audit systems
- Statistical process control
- · Process management, flow lines and plant layouts
- Prerequisite programs for food processing
- · Hazards, hazard analysis and risk assessment
- HACCP plan and implementation
- Food safety management systems. Principles of ISO 22000: Food Safety Management System Standard
- Legal Restrictions and engineering ethics

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### **FE 322 Food Production Management**

#### **Course Organization**

Introduction to management systems.

- Principles of total quality management system
- Quality management systems.
- ISO 9000: Quality Management System Standard
- Food safety management systems
- HACCP
- ISO 22000: Food Safety Management System Standard
- Legal Restrictions and engineering ethics

Design of food manufacturing facilities.

Food manufacturing systems in steady state.

Control and analysis

- Project management
- Plant organization structures
- Quality documentation
- Flow lines and plant layouts
- Prerequisite programs for food processing
- Hazards, hazard analysis and risk assessment
- HACCP plan

- Production planning,
- Inventory control and
- Operation scheduling
- HACCP implementation
- Quality and safety audit systems
- Statistical process control
- Quality cost

#### **Course Objectives**

The aim of the course is to increase the information about food production management systems in food industry and to evaluate the applications of management system standards and basic principles of total quality management and HACPP systems.

## **FE 322 Food Production Management**



Excellence always endures...
It remains long after cost is forgotten

### **Grading Policy**

Assessment Tool	Quantity	Percentage
Midterm Exam	2	60
Final Exam	1	40

#### **Reference Books**

J.M. Juran, A.Blanton Godfrey	Juran's Quality Handbook	McGraw-Hill	2000	978-0071165396
David Smith, Tracey Jackson-Smith, Rob Politowski	ISO 22000 Food Safety: Guidance and Workbook for the Manufacturing Industry	BSI Standards	2007	978-0580499890
David Hoyle	ISO 9000 Quality Systems Development Handbook: A Systems Engineering Approach	Butterworth- Heinemann	1998	978-0750625623
Richard B. Chase Nicholas J. Aquilano F. Robert Jacobs	Production and Operations Management: Manufacturing and Services	Richard D Irwin; 8th Inst M edition	1998	978-0256269215