

FST 411 Principles of Food Quality Assurance and Statistical Quality Control (3 Units)

Food Quality, Quality control and Quality assurance. Quality costs, Total Quality, Importance of food quality assurance. Principles and methods of food quality control; Quality Control Charts; Principles of Sensory Evaluation. Taste theories. Choice of panelists in sensory evaluation. Data analysis M. Q.C. Management, 150, 9000, HACCP. The human senses of olfaction and gustation, taste and smell receptors; mechanism of taste and smell perception; organoleptic assessment of processed foods to determine acceptability – operating conditions for sensory testing, assessment methods and scores. Statistical interpretation of data. Sensory evaluation from the perspectives of marketing; research and product development.

Practical: Screening of panelists for sensory evaluation of food products. Organoleptic assessment of food using samples. Triangle test on beverages. Multiple comparison test on composite bread, Hazard Analysis of critical control points (HACCP). Test design using local foods. ANOVA for analysis and general use of computer for data analysis and interpretation