

ABSTRACT

Consumers today highly concern about the quality of product rather than price. Manufacturers use different quality management tools to fulfill the increasing demand for quality of the product.

This study exposes the opportunity to acquire knowledge and experiences in quality management. How the knowledge on product quality, quality standard and quality management is practically applied in to the food processing organization along with production is discussed. The physical, chemical and microbiological tests carried out to evaluate quality of products at different stages of production were presented in detail. Other quality related activities programmed to support quality management such as cleaning program, safety program, hygienic program, pest control program and consumer complain handling was observed.

Further the development of chocolate syrup, microbiological analysis and analysis of market samples provided opportunity to involve in researches