



Food Manufacture

Product Quality Analysis

Lesson 1

This course is ideal for people working or have the potential to work in the quality or technical departments. The course describes the ways that product quality analysis is performed.





Learning Objectives

- Understand the importance of monitoring product quality
- Name the three main processes for monitoring quality
- List what product testing is performed in a laboratory
- Describe why product testing is performed in a laboratory





Learning Objectives

- Explain what microbiological testing is performed on products
- Summarise the different reasons why chemical testing is performed on product
- State how sensory evaluation is performed





Learning Objectives

- Identify the types of sensory evaluation tests
- Recognise the different types of physical tests performed to determine product quality
- Explain how physical tests are performed to determine product quality





In a food factory
it is essential that
the product and
its ingredients are
of the required
quality.





A good quality
product results in
customer
satisfaction and a
safe to consume
product.





Monitoring and testing is carried out on the product and its ingredients to ensure product quality is maintained. These are usually performed by quality control and quality assurance auditors.





There are three main processes for monitoring product quality:

1. Product inspection and laboratory testing
2. Sensory testing
3. Physical testing





Revision Activity 1

**Name the three main
processes for monitoring
quality?**