



Isfahan University of Technology
College of Agriculture
Department of Food Science

Course name:	Food Quality Control (BSc program).
Prerequisite:	Statistics, Principles of Food Preservation
Lecturer:	Dr. Mahdi Kadivar
Lab Assistant:	F. Nazeri
Class/Time:	Sundays 13:30-15:30, Classroom no. 10
Lab/Time:	Mondays, 13:30-15:30, pilot plant.
Troubleshooting hours:	Saturdays 8-10.

Reference Book: Fundamentals of Quality Control for the Food Industry By: A. Kramer and B. Twigg
Theory:

History of quality control, organizing quality control unit and define its relationship with other units in a factory, basic features of quality control, advantages and costs implementation of quality control program, ways to improve food quality (chemical, physical, biological and sensorial characteristics), sensory evaluation methods, major aspects in food quality control, application of statistics in food quality control (data collection and mining, frequency and probability distribution charts), statistical process control (SPC), Drawing control charts for X and R quantitative variables and for P, C, and U qualitative (descriptive) variables, calculation process performance, sampling and its plans to evaluate acceptance quality level (AQL), single, double and multiple sampling plans, normal, reduced and tightened sampling plans

Laboratory:

Performing different aspects of food quality control in food industry, How to create a taste panel/selection of panelists, Sensory evaluation tests, How to plot control charts (X, R, C, P, U), Getting familiar with statistical programs (SAS, SPSS, Minitab) to calculate ANOVA and LSD.

Course assessments (scores):

Lab: 6 Midterm: 4 Quizzes (two): 2 assignments: 2 Final: 8.