

# 102-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品品質管制	Serial No. / ID	0471 / BTI4027
Dept.	生物產業科技學系	School System / Class	大學日間部4年1班
Lecturer	柯文慶	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	Yes
Time / Place	(一)234 / H544	Language	Chinese

Introduction
Content of the curriculum includes: (1) Describe the definition and scope to provide basic concept; (2) Introduce various skills include seven tools for quality control, sampling inspection, control charts, quality control circle and new seven tools for total quality management;(3) Introduce quality control in food industry, 5S, food safety, product development and international accreditation. A simple way will be used to explain profound theories. In addition, practical training will also be provided to obtain the teaching effectiveness.

Outline
1. Definition: describe the definition of quality and control, and introduction to food quality control.
2. Basic skill in quality control: introduce seven tools for quality control (Q7), sampling inspection, control charts, quality control circle (QCC) and new seven tools for quality control (N7).
3. Practical application for quality control: introduce quality control in food industry, 5S movement, food safety and hygiene quality, product development and accreditation system for international standard.

Prerequisite
Introduction to Food Science