

**QUALITY CONTROL OPERATIONS FOR FRESH VEGETABLES
AT BASIC NECESSITY INCORPORATED**

Plant Practice Report
Submitted to the Faculty of
Cavite State University
Indang, Cavite

In partial fulfillment
of the requirements for the degree of
Bachelor of Science in Food Technology



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Quality control operations for fresh
vegetables at Basic Necessity Incorporated
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MONALIZA A. ROSETE
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ABSTRACT

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Four hundred sixty (460) hours of plant practice was conducted at Basic Necessity Incorporated Km. 50 E. Aguinaldo Hi-way, Lalaan II, Silang, Cavite. During the plant practice, the student was oriented and given the chance to observe actual production operations for fresh vegetables in the company. Hands-on activities in quality control operations including receiving of fresh vegetables, washing, spin-drying, packaging and sealing were conducted. In addition researches related to plant operations were also performed. The plant practice provided the student worthwhile experiences which developed her skills in conducting quality control activities.

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