

QUALITY ASSURANCE OPERATIONS OF BAKED PRODUCTS  
AT CLARMIL MANUFACTURING, INC.

Plant Practice

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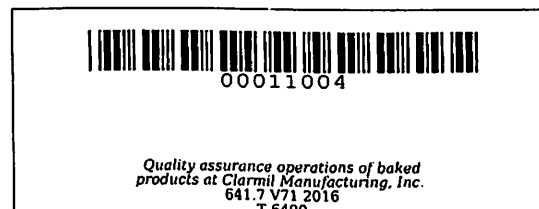
April 2016



**QUALITY ASSURANCE OPERATIONS OF BAKED PRODUCTS  
AT CLARMIL MANUFACTURING, INC.**

**Plant Practice**  
submitted to the faculty of the  
College of Agriculture, Food, Environment, and Natural Resources  
Cavite State University  
Indang, Cavite

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



**ALYSSA C. VILLANUEVA**  
April 2016

## **ABSTRACT**

**VILLANUEVA, ALYSSA CORPUZ. Quality Assurance Operations of Baked Products at Clarmil Manufacturing, Inc. Plant Practice Report. Bachelor of Science in Food Technology. Cavite State University, Indang, Cavite. April 2016. Adviser: Mrs. Aitee Janelle E. Reterta, MS.**

A plant practice was conducted from January 11, 2016 to February 25, 2016 for a total of 300 hours at Clarmil Manufacturing, Inc located at No. 0001 Barangay Mamatid, Cabuyao, Calamba City, Laguna.

The plant practice was conducted to provide the student hands-on experience at the quality assurance operations of the baked products at Clarmil Manufacturing, Inc. Specifically, it was conducted to enable the student to acquire hands-on experience in receiving raw materials, packaging materials and in vehicle inspection; perform physico-chemical analyses; acquire hands-on experience on evaluation organoleptic properties of baked products fillings and syrup which are color, aroma and taste; gain knowledge and skills in the preparation of vitamins and mold inhibitor; and develop skills in monitoring retention samples and cold storages.

The student trainee was given opportunity to perform some the activities done by the Quality Assurance Officers. These include receiving of raw materials and packaging materials; conducting physico-chemical analyses such as determination of pH and consistency, TSS content monitoring and moisture content analysis; preparation and issuance of vitamins and mold inhibitor for loaf breads and special breads; assisting in the bake test; daily monitoring of cold storages; daily monitoring and disposal of retention samples; and dispatch vehicle inspection.

Technical skills as well as good work attitudes, such as dedication to work, uncompromising integrity when presenting results and sense of responsibility needed to become a capable food technologist were acquired and enhanced in this 300-hour training.

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# **QUALITY ASSURANCE OPERATIONS OF BAKED PRODUCTS AT CLARMIL MANUFACTURING, INC.**

**Alyssa C. Villanueva**

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A plant practice report presented to the faculty of the Institute of Food Science and Technology, College of Agriculture, Food, Environment and Natural Resources, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for the degree of Bachelor of Science in Food Technology with the Contribution No. FT-PP-2016-002. Prepared under the supervision of Mrs. Aitee Janelle E. Reterta, MS.

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## **INTRODUCTION**

Clarmil Manufacturing, Inc. (CMI) is engaged in food manufacturing business producing cakes and breads. It has been operating since 1996 with a toll manufacturing agreement with Goldilocks Bakeshop Inc. (GBSI).

Aside from producing baked goods for Goldilocks, the company also dedicates 5% of its production to its own line of baked products under its house brand—Starbake. The products included in the 95% of the company's production are: loaf breads, special breads, *mamon*, muffins, cakes, etc.

Since its establishment, the company is already committed in supplying quality baked products to consumers at a fair price. Speaking of quality, it is the totality of features of a product—sensory properties, microbial and physico-chemical properties and packaging.

Quality assurance plays a significant role in producing quality products since it is a tool in ensuring that product requirements are fulfilled. Thus, through the implementation of strict quality checks, the products of the company are assured to be