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QUALITY ASSURANCE OPERATION FOR SWIFT
HOTDOG AT PAULA FOODS CORPORATION

PLANT PRACTICE

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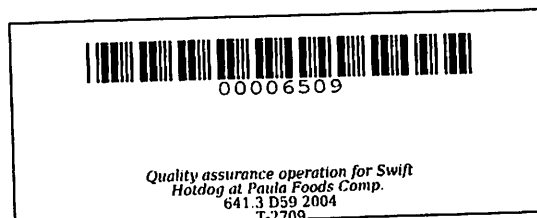
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**QUALITY ASSURANCE OPERATION FOR SWIFT HOTDOG AT PAULA
FOODS CORPORATION**

**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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ABSTRACT

DIMAPILIS, LILI BETH D. Quality Assurance Operation in the Production of Hotdogs at Paula Foods Corporation. Plant Practice Report, Bachelor of Science in Food Technology, Cavite State University, Indang Cavite, April 2004. Adviser: Prof. Fe N. Dimero.

The 460 hours of plant practice was conducted at Paula Foods Corporation, located At No.5 Impex Compound, Pamplona Las Pinas City. This plant practice was conducted to expose the student to actual quality assurance operation.

During the plant practice the student was able to observe the process flow of hotdog. The student was assigned as a Quality Assurance inspector who was tasked to receive and inspect raw materials. In the production line she monitored the stuffing weight, length and diameter of hotdogs. She was also assigned to perform monitoring activities in the packaging section and smoking of hotdog. She also acquired hands on experience in inspecting and evaluating the finished product.

In addition she evaluated the Good Manufacturing Practices (GMP) compliance of the workers and conducted inspection of the sanitation of the area and the equipment before each production operation. In each point of control, standard reference was used in the inspection and evaluation to ensure the quality of hotdog.

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QUALITY ASSURANCE OPERATION FOR SWIFT HOTDOG AT PAULA FOODS CORPORATION^{1/}

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INTRODUCTION

Hotdog is a common favorite food of most kids of this generation. Because of its popularity among children, variation in terms of color, flavor and sizes were developed out of the original product. Hence, a number of hotdog varieties are now commercially available and has become very acceptable to the consuming public. Aside from these, what makes hotdog very consumable is its nutritional value.

At Paula Foods Corporation, the hotdog passes a series of tests to make sure that it is of high quality and is safe for consumption. Such tests comprise the quality assurance program for hotdogs.

Quality assurance involves activities, which are set to maintain and assure the qualities of a certain product in conformity with set standards. It is very important that the product is of high quality before it reaches the costumers or before it is released for the market.