
SYLLABUS FOR BOARD OF STUDIES ADOPTION — generated from the live catalogue record

Quality Control and Quality Assurance in Food Processing

X-S4 · 3 days (configurable 1–5 days) · Science & Food Technology · Applied Science · Years: 2nd, 3rd, PG

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OVERVIEW

Students run quality checks and build a quality-assurance system for a food-processing line.

Food processing depends on consistent quality; graduates who can run quality control and build assurance systems move straight into quality roles across the sector.

HOURS AND CREDIT POSITION

Contact hours: 24 Guided project: 6 Self-study: 0 Notional total: 30

Credit claim: 1

30 notional hours ÷ 30 hours per credit (NSQF track, UGC Micro-credentials Guidelines §5.3.3) = 1 credits.

COURSE OUTCOMES

- CO1. Distinguish quality control from quality assurance (K2)
- CO2. Design a sampling and inspection plan (K3)
- CO3. Apply statistical process control to line data (K4)
- CO4. Build standard operating procedures for a process (K3)
- CO5. Produce a quality plan for a processing line (K5)

COURSE CONTENT — MODULES

Hours shown are the recommended format; module time scales proportionally when the engagement runs 1–5 days.

Module 1 — QC and QA foundations (4h recommended)

Theory: The difference, standards

Lab: Distinguish QC and QA activities

Output: Classification exercise

Module 2 — Sampling and inspection (4h recommended)

Theory: Sampling plans, inspection

Lab: Design a sampling plan

Output: Sampling plan

Module 3 — Testing methods (4h recommended)

Theory: Physical, chemical, microbiological tests

Lab: Run quality tests

Output: Test results

Module 4 — Statistical quality control (4h recommended)

Theory: Control charts, process capability

Lab: Build a control chart

Output: Control chart

Module 5 — QA systems (4h recommended)

Theory: Standard operating procedures, documentation

Lab: Write standard operating procedures

Output: SOP set

Module 6 — Capstone (4h recommended)

Theory: A quality plan for a processing line

Lab: Build a QC and QA plan

Output: Quality plan

ASSESSMENT SCHEME (100 MARKS)

Continuous exercises — 40 marks

Analytical report — 40 marks

Viva voce — 20 marks

CO-PO MAPPING

CO1 !' PO1 (strength 2)

The QC/QA distinction is foundational domain knowledge.

CO2 !' PO3 (strength 2)

A sampling plan is a designed method.

CO3 !' PO4 (strength 2)

Statistical process control is investigation.

CO4 !' PO3 (strength 2)

Standard operating procedures are developed solutions.

CO5 !' PO10 (strength 2)

The quality plan is professional communication.

EVERY PARTICIPANT RECEIVES

- Certificate of completion
- Course material
- LMS access
- Interview question bank
- Mock interview & viva practice

FEE

¹1,800 per student, incl. GST

Excludes the optional nasscom assessment where offered. Final pricing on your college's quotation.

DESIGNED BY

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