# JSS MAHAVIDYA PEETHA JSS COLLEGE OF ARTS, COMMERCE AND SCIENCE OOTY ROAD, MYSORE - 570 025

#### **Model Curriculum**

Department	Food Processing and Engineering
<b>Programme / Semester</b>	M.Voc / III Semester
Course	Value Added Course
Course Title	Problem Solving Tools in Food Industries
<b>Course Code</b>	MVC030
Scheme	LTP: 2:0:0 30 Hours Lecture
Exam Pattern	C1:10, C2:10, C3:30

**Unit 1: Introduction to Problem Solving in Food Industries** 

Hours: 8

Overview of Problem Solving - Importance in food industry, common challenges

Basic Problem-Solving Concepts - Definitions, key principles, methodologies Food Safety and Quality Issues - Types of problems, impact on operations Legislation and Standards - Relevant regulations, compliance requirements Case Studies - Examples of problem-solving in food industry

#### **Unit 2: Tools for Identifying and Analyzing Problems**

Hours: 10

Root Cause Analysis (RCA) - Techniques (5 Whys, Fishbone Diagram) Failure Mode and Effects Analysis (FMEA) - Principles, application Hazard Analysis and Critical Control Points (HACCP) - Problem identification, risk assessment

Statistical Process Control (SPC) - Control charts, process capability analysis Process Mapping and Flowcharts - Visualizing processes, identifying bottlenecks

## **Unit 3: Tools for Implementing Solutions**

Hours: 6

Plan-Do-Check-Act (PDCA) Cycle - Continuous improvement methodology Corrective and Preventive Actions (CAPA) - Development, implementation Lean Manufacturing Principles - Waste reduction, efficiency improvement Six Sigma - DMAIC (Define, Measure, Analyze, Improve, Control) methodology

Project Management Basics - Planning, executing, and monitoring solutions

# **Unit 4: Tools for Monitoring and Evaluating Solutions**

Hours: 6

Key Performance Indicators (KPIs) - Development, monitoring Internal Audits and Inspections - Techniques, best practices Verification and Validation - Methods, continuous improvement Benchmarking - Comparing performance, adopting best practices Sustainable Practices - Ensuring long-term success, environmental impact

### Reference Books

- Problem Solving in Food Industries: Concepts and Case Studies" by Dr. Rajesh Kumar
- Tools for Identifying and Analyzing Problems in Food Industry" by Dr. Meera Sharma
- Implementing Solutions in Food Industry: A Practical Guide" by Dr. Anil Gupta
- Monitoring and Evaluating Solutions in Food Industry: Techniques and Best Practices" by Dr. Neha Patel
- Lean Manufacturing and Six Sigma in Food Processing: Applications and Case Studies" by Dr. Sanjay Singh