Studies Regarding the Management of the Products Quality in a Unit of Public Food

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SUMMARY

The management of quality represents an assembly of qualities that have as a goal the achievement of some objectives, at the level of undertaking, through the proper use of resources. The included activities refer to: planning, coordination, control, improvement and assurance of the quality (Apostu, 2009). The quality has to be looked through the eyes of the client, because adding to a product of some characteristics that are not useful or important for the client doesn’t represent an improvement of the quality, but only an unjustified raising of the costs (Juran, 1990). The studies and research made within the present paper mark out the importance of the quality of the products in a unit of public food, namely from the hotel “Dracula Castle” in Piatra Fantanele, Bistrita-Nasaud county. The obtained results shows us that in the unit taken into study the raw materials and the ingredients maintains the quality and the safety of the food, being situated in requirements and obeying the present rules. The food supply of the unit is made only by approved suppliers, the qualitative reception of the products being made on the base of the reception register. Before and after the ending of the culinary production process, the spaces for production and storage are maintained in adequate conditions of hygiene through cleaning, washing and disinfection. The storage of raw and auxiliary materials inside the unit is made in rooms specially made for this, equipped with the installation and the necessary equipment to assure and control the temperature conditions such as humidity, ventilation, recommended by the suppliers. The space of culinary production assures a sustained circuit of the product from the ingredients to the finite product without being crossing of technologic flow which would contribute to the contamination of the finite product. The personnel distributed in the service rooms and in the kitchen of the unit obeys the present rules, because inside the unit are assured all the conditions for a permanent hygiene of the personnel: locker room, hygienic toilets, sinks at the entrance of the production space. The unit taken into study monitors the water quality through physical-chemical analyzes made in an accredited laboratory from Bistrita, Bistrita-Nasaud County.

Keywords: management, quality, products

REFERENCES