

CONTENTS

CHAPTER	PAGE
Section I. line and staff Organization, Functions and Techniques	
1. PRODUCTION MANAGEMENT TECHNIQUES	1
2. INDUSTRIAL ENGINEERING	29
3. COST ACCOUNTING TECHNIQUES	49
4. BANK FINANCING OF FOOD PROCESSING OPERATIONS	78
5. QUALITY CONTROL: OBJECTIVES, ORGANIZATION, METHODS, EQUIPMENT	93
6. STATISTICAL QUALITY CONTROL	130
7. PACK STATISTICS AS A TOOL OF MANAGEMENT	157
8. PLANT SAFETY IN FOOD PRODUCTS MANUFACTURE	173
9. RESEARCH AND DEVELOPMENT	187
Section II. Facilities, Utilities and Sanitation	
10. FOOD PLANT SANITATION	223
11. ELECTRICITY IN FOOD PROCESSING OPERATIONS	246
12. WATER IN FOOD PROCESSING	311
13. STEAM IN FOOD PROCESSING	340
14. REFRIGERATION IN FOOD PROCESSING	362
15. RADIATION PROCESSING OF FOODS AND DRUGS	401
Section III. Raw Materials-Production, Harvesting, Receiving, Preparing	
16. PRODUCTION, HARVESTING AND DELIVERY OF VEGETABLE CROPS	449
17. TREE FRUIT CROPS FOR PROCESSING	484
18. RECEIVING AND PREPARING FRUITS AND VEGETABLES FOR PROCESSING	505
19. DAIRY PRODUCTS	523
20. COMMERCIAL FISHERY METHODS	548
21. PROCESSING OF SEAFOODS	569
22. AGING, CURING AND SMOKING OF MEATS	600
INDEX	635