

FOOD PRODUCTION

INTRODUCTION

- **Food production, as the name suggests, is all about preparing food, in which raw materials are converted into ready-made food products for human use either in the home or in the food processing industries. The role of the manufacturing food industry in relation to provision of foods for the weanling encompasses 4 main objectives viz. customer satisfaction, safety, providing product information and the maintenance of commercial viability**

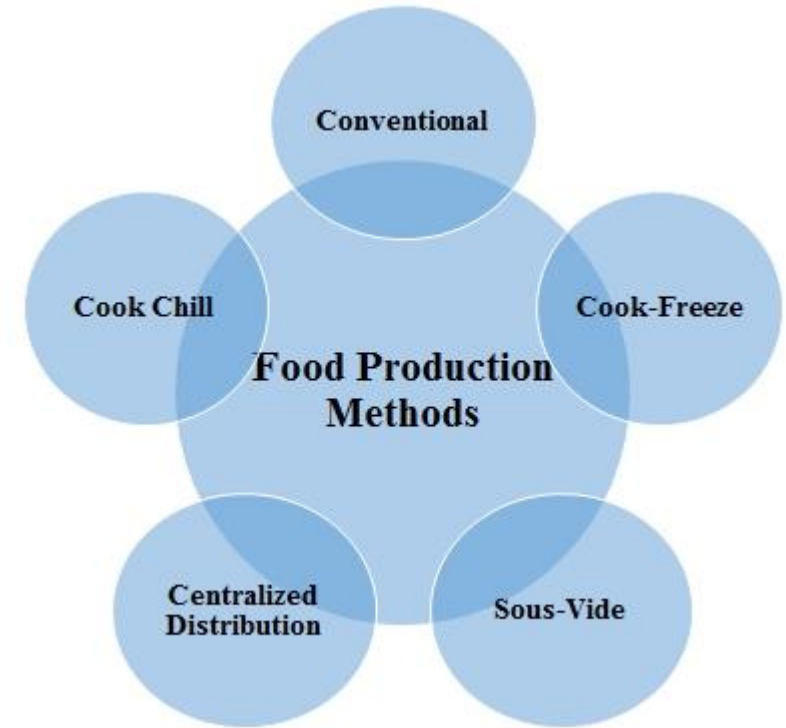
Types of Food Production

- **Food production is further classified into different types including, cultivation, selection, crop management, harvesting, , preserving, baking, pasteurizing, pudding, carving, butchering, fermenting, pickling, drink and candy making, restaurants, etc.**



Methods of Food Production

- Chopping or slicing of vegetables.
- Curing food.
- Grinding and marinating.
- Emulsification.
- Food fermentation.
- Fermenting beer at brewing industries.
- Boiling, broiling, frying, grilling, steaming and mixing.
- Pasteurization.
- Fruit juice processing.
- Removing the outer layers either by peeling and skinning.
- Gasification of soft drinks.
- Preserving and packaging of food products by vacuum



Food processing

- Food processing includes the methods and techniques used to transform raw ingredients into food for human consumption. Food processing takes clean, harvested or slaughtered and butchered components and uses them to produce marketable food products. There are several different ways in which food can be produced.
- **One-off production**: This method is used when customers make an order for something to be made to their own specifications, for example a **wedding cake**. The making of one-off products could take days depending on how intricate the design is.



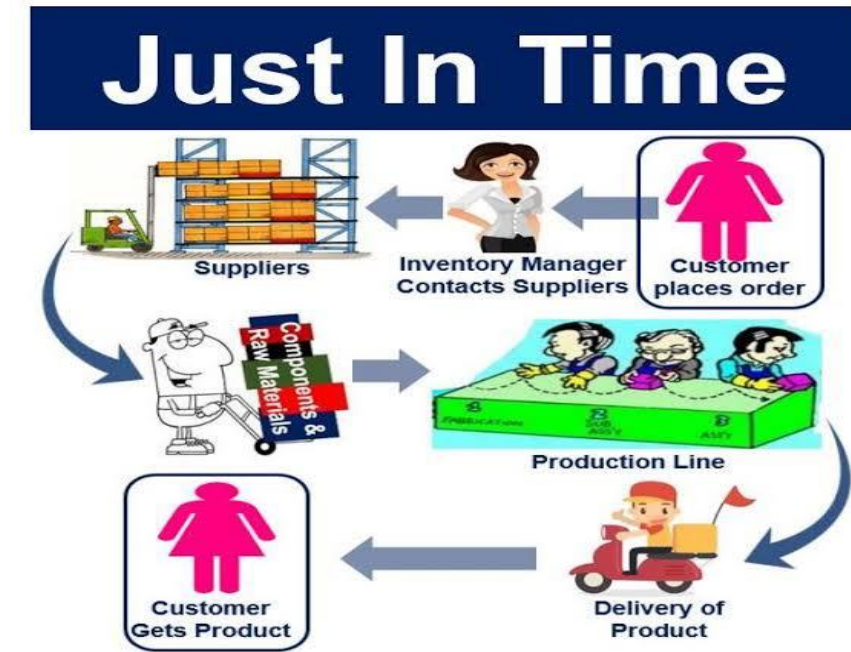
- **Batch production**: This method is used when the size of the market for a product is not clear, and where there is a range within a **product line**. A certain number of the same goods will be produced to make up a batch or run, for example a bakery may bake a limited number of **cupcakes**. This method involves estimating **consumer demand**.



- **Mass production**: This method is used when there is a mass market for a large number of identical products, for example **chocolate bars**, ready meals and **canned food**. The product passes from one stage of production to another along a **production line**.



- **Just-in-time (JIT)** (production): This method of production is mainly used in **restaurants**. All components of the product are available in-house and the customer chooses what they want in the product. It is then prepared in a **kitchen**, or in front of the buyer as in **sandwich delicatessens**, **pizzerias**, and **sushi bars**.



Thank you