## QUALITY ASSURANCE OF READY DISHES IN THE HOTEL O.M. Proskurnia, P.G. Pererva, Y.M.Proskurnia National Technical University KhPI, Kharkiv

The basic element of the quality system is functional monitoring process characteristics and product quality [1, 2]. It happens accordingly to the control strategy, which provides a planned set of controls activities based on an understanding of the products and processes that provide technological process and quality of ready meals. This control strategy should include a set of measures that cover incoming product control, primary and secondary packaging, labeling, release and storage, control operating conditions of premises and equipment, parameters of packaging stages and packaging. The proposed scheme of the control strategy for the production of ready-made dishes in the hotel are presented in fig. 1.

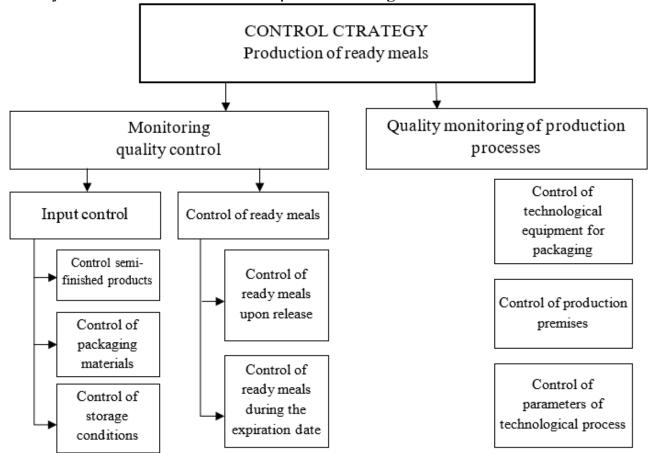


Fig. 1. Scheme of the strategy for controlling the production of ready meals This strategy allows you to increase qualitatively at a new level the effectiveness of the quality management system, to achieve the set goals, the best way to meet the needs of consumers.

## **References:**

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