For many, Oklahoma’s agricultural and food industries evoke thoughts of wheat and cattle. While this is a rich part of Oklahoma’s heritage and a significant portion of our economy, many of these commodities are currently sent to other states or even other countries for further processing into the bakery, meat and other products that reach the consumers’ table.

The Food & Agricultural Products Center, located in Stillwater, Okla., on the campus of Oklahoma State University, strives to keep the products, jobs and dollars home in Oklahoma. The FAPC offers large and small businesses, producers and entrepreneurs of Oklahoma, as well as other states, access to faculty and staff with expertise in business and technical disciplines.

The FAPC’s research laboratories, pilot-processing facilities, educational programs and seminars keep food and agricultural processors and entrepreneurs on the forefront of cutting-edge value-added processing and technology.

Plan-Do-Check-Act for Success

The Shewhart Cycle of quality management uses a four-step Plan-Do-Check-Act (PDCA) model for carrying out change. The FAPC uses PDCA as a model for continuous improvement by analyzing processes and identifying errors that cause the output of the process to fall short of expectations.

Just as a circle has no end, the PDCA cycle should be repeated again and again for continuous improvement.

Quality Management

Food & Agricultural Products Center

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Quality Management at the FAPC

The concept of quality in manufacturing has become increasingly prevalent in recent years. A quality management program can help manufacturers produce consistent and efficient products while reducing waste and increasing profits.

However, quality can be defined several ways and is open to many interpretations. For many food manufacturers, it is difficult to define quality, establish clear-cut quality standards and enforce adherence to those standards in a consistent manner.

The FAPC offers a variety of programs to help your company identify quality management needs and implement the appropriate combination of these quality concepts:

- Introduction to Quality Management
- Quality benefits
- Formation and roles of teams
- Continuous improvement tools
- LEAN manufacturing
- 6 Sigma

One-of-a-Kind Services

The FAPC quality management programs help entrepreneurs and processors invest in continuous improvement processes and performance excellence criteria for the endless pursuit of customer satisfaction.

Continuous Improvement Tools Workshop

Continuous improvement tools are used to maximize companies’ competitive advantage by helping individuals and teams “work smarter” to identify and solve problems.

This workshop will teach you how to use continuous improvement tools to reduce product variation, increase customer satisfaction, reduce waste and increase profits.

What concepts are addressed?
- Quality 101
- Flow charts
- Cause and effect
- Data collection and classification
- Pareto diagrams
- Flow charts
- Run charts
- Correlation charts
- Control charts
- Histograms

Lean Enterprise 101

Lean manufacturing principles are essential, not just applicable, in food processing. A raw material undergoes value-added processes before it becomes a finished food product and is distributed. Lean principles facilitate these processes to make them more efficient and the company more profitable.

Lean Enterprise 101 will teach you how to use lean manufacturing principles to benefit your business.

What are the benefits for my company?
- Improve product quality
- Eliminate waste
- Enhance flow through the value stream
- Do more with less labor and floor space
- Improve manufacturing communication

Other Assistance Available
- On-site visits
- Personalized one-on-one meetings
- Personalized group meetings
- Team development training