

Study on operational management and control food quality “From farm to fork” in Child objects

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Abstract

Food safety is a very important issue and approaching to safe food has been becoming “Fundamental Rights” of people. Food safety greatly contributes to improving human health, life quality and our race quality, especially to children. To satisfy the needs of society, the establishment and development safe food chains "from farm to fork" is a breakthrough and sustainable solution which helps manage well food quality and safety, also satisfies consumers' needs. However, to manage and control the quality of food chain “From farm to fork” for children have certain requirements which depend on geographical regions and cultures.

In this study, we emphasize and clarify the requirements and management activities for the children's food chain. This will show us a specific view of requirements as well as benefits of quality management and control of the food chain. The study will do research on a specific model that applies this program.

Keywords

Food safety, from farm to fork, quality management and control, food chain, children.

1. Introduction

The concept of "From farm to fork" in the world today was quite popular, however many people in Vietnam was not interested. Bring its benefits are great for the food industry in general and business in particular. Bring healthy food to consumers.

Children are one of customers are sensitive to food quality so the control must be very specific and precise. This paper evaluated and applied model "From farm to fork" on food production industry to enhance the competitiveness of enterprise in applying.

2. Situation

Society is growing, the average standard of living of households increased . Awareness of health concern and top priority. Most people are ready to spend 10-50 % more cost for the purchase of food production comes clean, clear and of high quality .

For children, the demand for safe food supplying is very important for growth and development. The concern is the chemical residue from pesticides used as plant growth drugs, growth stimulants , antibiotics, ...there are high concentrations in farmed foods today. As noted in recent years, one of the reasons that the proportion of cancer patients in Vietnam became the highest in the world derived from food. This seriously affects the quality of life of the people and especially the children - the future generation .

Facing warned that poses many challenges for businesses in the food industry, they have to innovate, to improve quality and efficiency in the production to ensure quality for materials input. And then the model clean food "From farm to fork " was born to apply and enables manufacturers to easily achieve customer satisfaction while controlling started by material aquaculture step. However, based on conditions in Vietnam in the application of this model is not popular or rather do not have the appropriate improvements to provide high efficiency .

3. Solution

As we know, many families and businesses of Vietnam production is mainly raw materials procurement according to various sources, unknown and sometimes can not control all of the raw materials. This creates a big hole in the control of food quality when produced. This creates multiple errors for the production and the hidden risk of food poisoning. To ensure the quality of raw materials for family and to create a sustainable supplying source for businesses, this paper laid the simulative foundation and building clean food manufacturing processes by the model "From farm to fork" based on current conditions to put into practical application quickly and in accordance with the current situation in Vietnam and developing countries have similar conditions.

4. Method

4.1 Model "3F" in livestock production

Model "3F" (Feed - Farm - Food) was inspired based on the concept of "From farm to fork". In which, animal feed need to mention in the value chain and "3F" concept is expanded Feed -Farm -Fork. Fork is a series of activities in processing, storage and supply of meat. However, Fork will not fit in Vietnam so it should be changed "3F" term to be changed as Feed -Farm-Food.

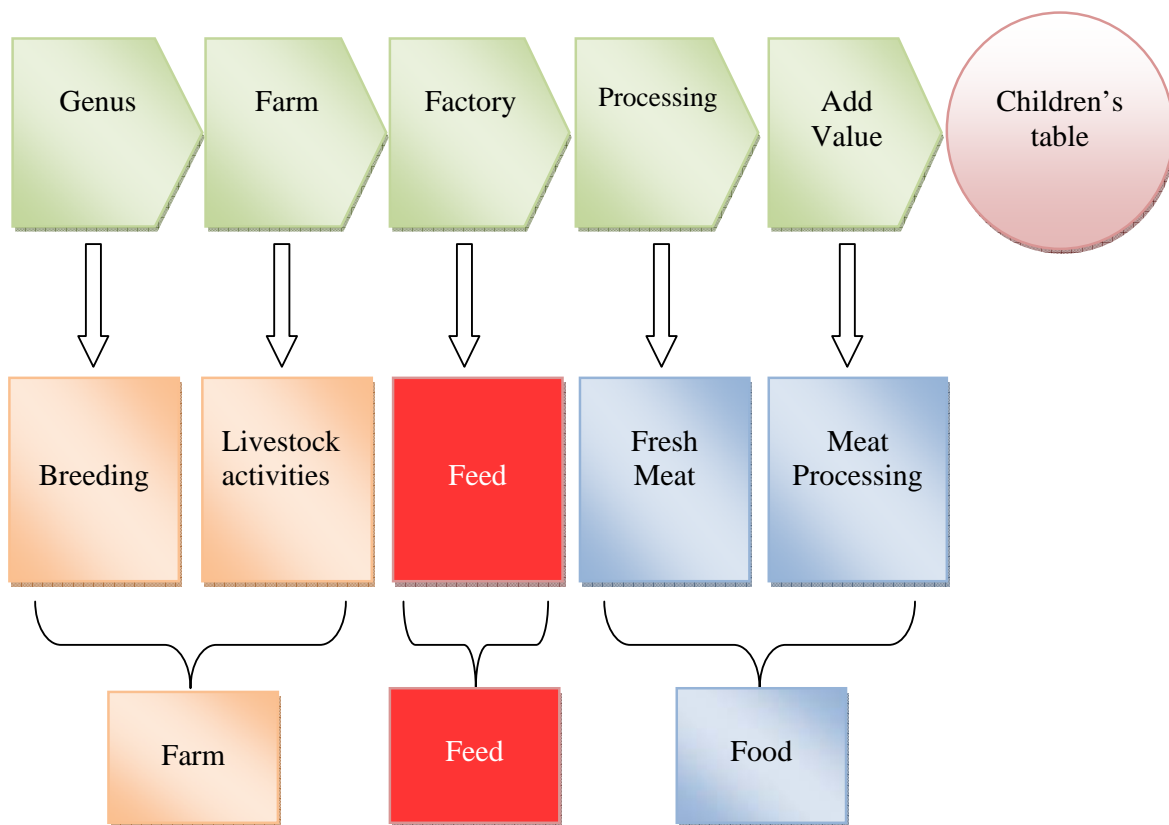


Figure 4.1: Model "3F" (Farm – Feed – Food) closed applicable in Vietnam

To ensure meat from animal source is safe, clean, no toxic residues, the aquaculture feed production to ensure safety principles, no toxic residues at right here. Model "3F" focused controlling (Farm - Feed - Food) of meat, nutrition, banned chemicals, storage samples, balance nutrition, mixed meat with modern machinery.

The journey of meat from farm to closed fork based on Model "3F":

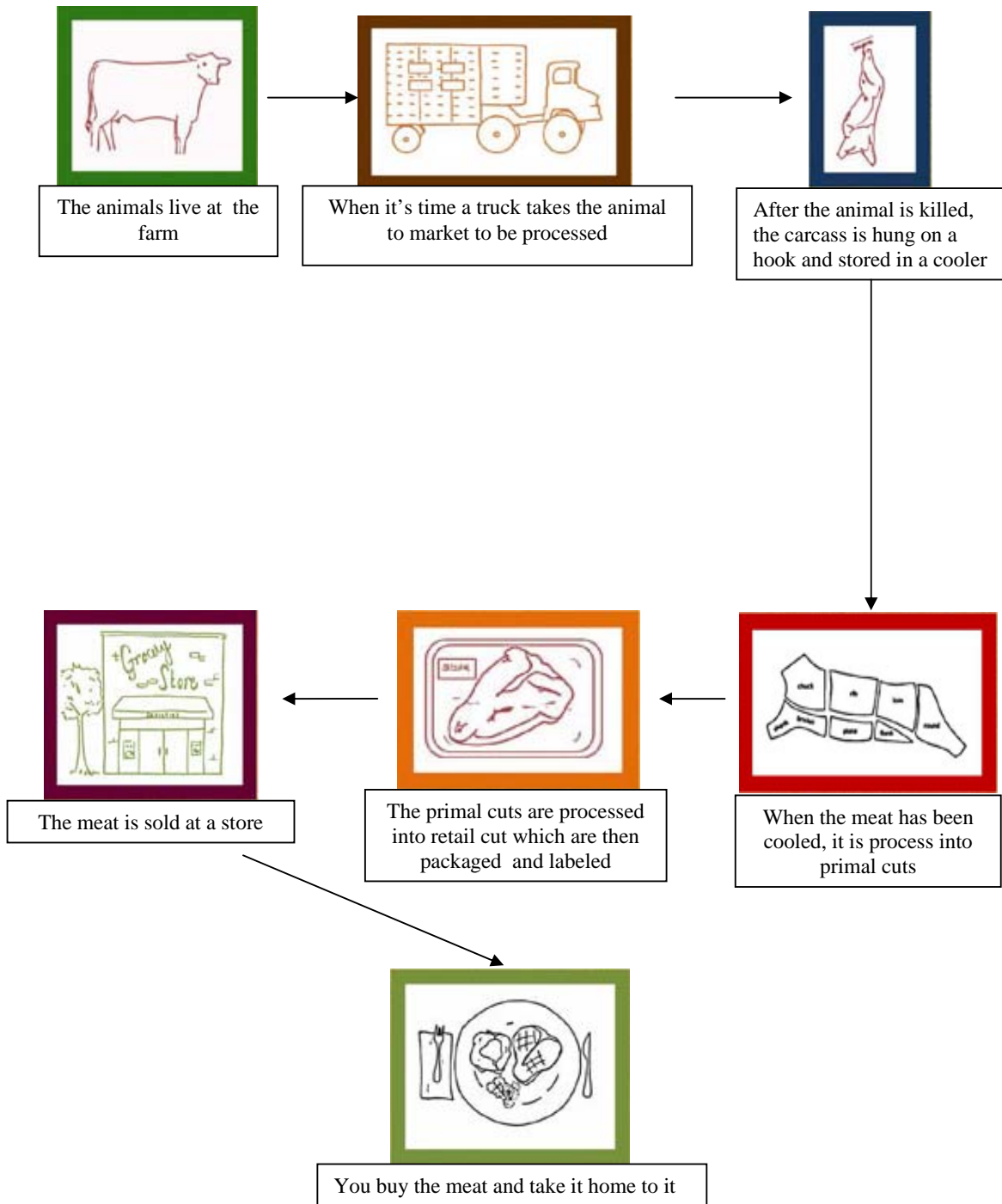


Figure 4.2: The journey of meat from farm to closed fork based on Model "3F"

Quality control is divided according to each component in a closed model:

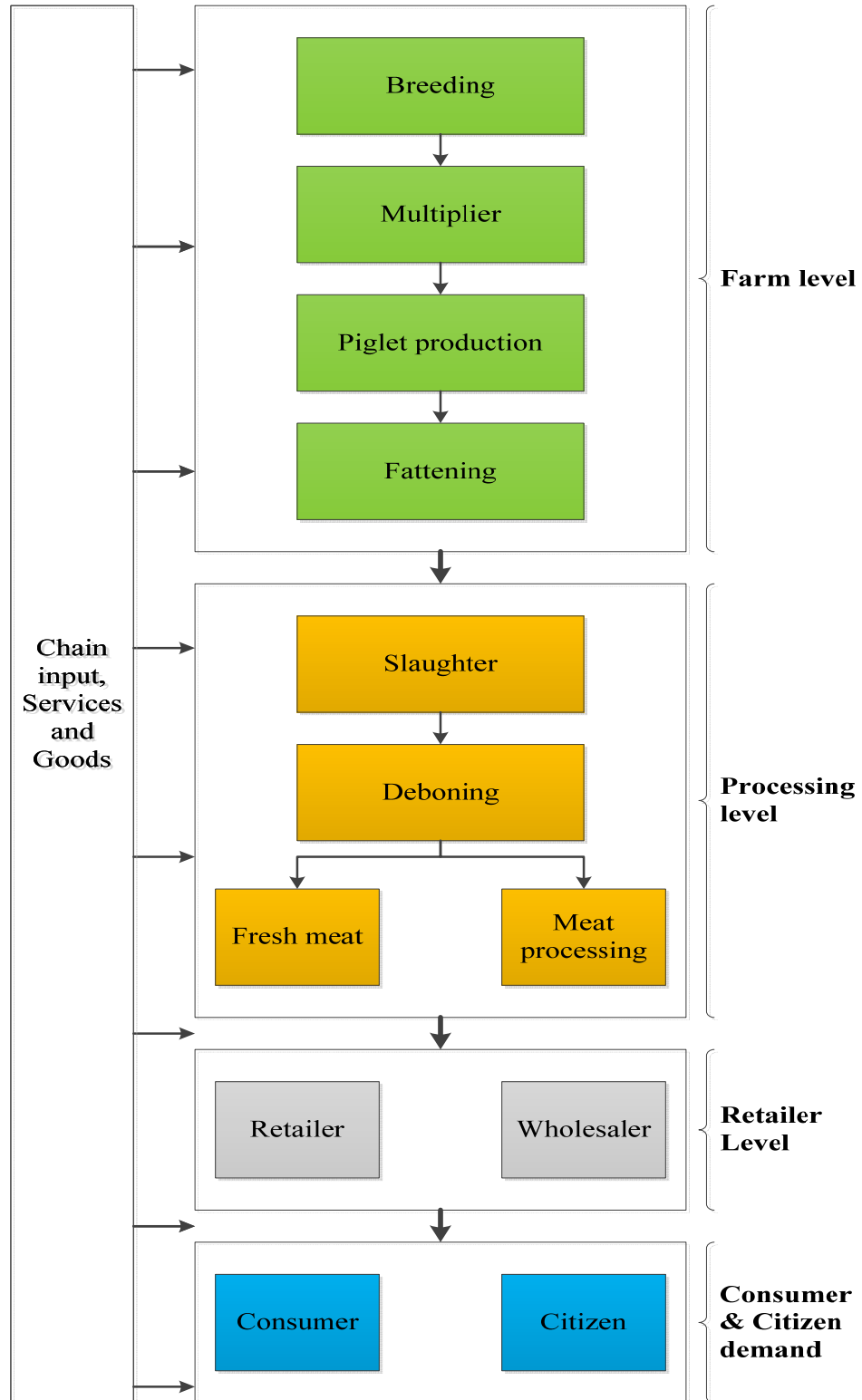


Figure 4.3: Quality control is divided according to each component in a closed model

4.2 Benefits from Model “3F” development

Applying Model "3F" based on the "From farm to fork" will bring practical efficiencies. At the present, to develop sustainable, businesses need toward sustainability from raw materials. Creating a business initiative to bring in high efficiency. Ensuring safe -from farming stages will reduce risk, increasing business efficiency, building trust and supplying the best quality for quality sensitive customers like children.

Increasing demand the consumption of local meat, ease of access to the origin of their source and ensure that the information from farming to finished products in order to enhance food industry to a new improvement.



Figure 4.4: A Slogan of Model “3F”

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