



Technical Education
and Skills Development
Authority

Webliography

The Webliography is an electronic bibliographic listing of topics related to the qualification titles of a particular TVET priority sector, with pre-searched *URLs* (uniform resource locators) and descriptions (abstracts). This can be found in the TESDA website under Services/TESDA Technology Institutions/List of Webliography.

The pre-searched *URLs* provide contents in reference to the title of promulgated Training Regulations (TR). By clicking the weblinks (underlined *URLs* in blue text), your internet browser will direct you to the website/webpage where you can find the topic related to the title you selected. The Webliography is a useful tool for trainers who are designing and developing competency-based curriculum and learning materials.

[TESDA](#) » Webliography » Processed Food and Beverages Sector

INTERNET RESOURCES

Weblinks

Processed Food and Beverages

Scope:

Food processing is a modern practice that improves distribution efficiency and enhances the marketing of the food products. It is considered as a branch of food science, where a set of methods and techniques are used to transform raw ingredients into food for safe consumption by humans or animals.

Source:

<http://www.jagranjosh.com/careers/food-processing-1286520459-1>

List of qualifications:

- Fish Products Packaging NC II
- Food Processing NC I, NC II, NC III and NC IV
- Slaughtering Operations NC II

❖ Food Processing definition

https://en.wikipedia.org/wiki/Food_processing

This webpage defines food processing as the transformation of raw ingredients by physical or chemical means into food, or of food into other forms. Food processing combines raw food ingredients to produce marketable food products that can be easily prepared and served by the consumer.

[Retrieved August 2015]

❖ 2015 food and beverage industry outlook

<http://www.foodprocessing.com/articles/2015/food-and-beverage-industry-outlook/>

This webpage describes some issues affecting the food and beverage industry in the past years. It also provides links to important topics about companies, manufacturing, food safety and industry outlook.

[Retrieved August 2015]

❖ Food processing: introduction, scope, significance, awesomeness, and obstacles for G5 mains

<http://mrunal.org/2013/08/food-processing-introduction-scope-significance-awesomeness-hardly-obstacles-truckload-of-for-gs-mains.html>

This webpage provides information on the significance of food processing careers in India. It also provides detailed analysis and facts about the food processing industry in the country.

[Retrieved August 2015]

❖ Scope of food technology

<http://mitcft.edu.in/index.php/2012-06-11-11-29-58/men-scope-ft>

This webpage provides information and guidelines

[Retrieved August 2015]

❖ Sustainable solutions for the food and beverage industry

<http://www.pentair.com/en/industries/food-beverage/food-beverage-processing>

This webpage provides information on the various processes involved in food and beverage industry with topics on efficient brewing and beverage production, sustainability, product safety and quality assurance, and complete solutions.

[Retrieved August 2015]

❖ Processed food industry monthly magazine covers

<http://www.pfonline.com/>

This website provides information and links to topics on food packaging, food regulations, functional foods, value addition, quality management, and food additives.

[Retrieved August 2015]

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Fish Products Packaging NC II Core Competencies

1. Package processed fish by vacuum or ordinary poly packing
2. Package processed fish by bottling
3. Package processed fish by canning

Food Processing NC I Core Competencies

1. Implement sampling procedures
2. Inspect and sort materials and product
3. Dispense non-bulk ingredients
4. Prepare raw/packaging materials for processing
5. Operate basic equipment
6. Clean and sanitize equipment and processing/packaging area
7. Load and unload raw materials, products and supplies

Food Processing NC II

1. Process food by salting, curing and smoking
2. Process food by fermentation and pickling
3. Process food by sugar concentration
4. Process food by drying and dehydration
5. Process food by thermal application

Food Processing NC III

1. Receive and store stock
2. Control order stock
3. Apply product knowledge to complete work operations

❖ Packaging used in freshwater fish processing

<http://www.fao.org/docrep/w0495e/w0495E05.htm>

This webpage describes the role of packaging, retail packaging for freshwater fish products, and labelling requirements for freshwater fish products.

[Retrieved August 2015]

❖ Packaging materials for canned fishery products

<http://www.fao.org/docrep/003/t0007e/t0007e03.htm>

This webpage describes in detail the requirements for packaging canned fishery products including the use of metal containers, plastics and laminates, and glass.

[Retrieved August 2015]

❖ Fish and seafood packaging solutions

<http://www.ulmapackaging.com/packaging-solutions/fresh-food-packaging/fish-seafood>

This webpage provides links to information about the various packaging methods for fish products including pictures and a button for requesting price quotation.

[Retrieved August 2015]

❖ Philippine national standard: thermally processed fish products

<http://www.fda.gov.ph/attachments/article/153547/PNS-BFAD%2006-2006%20Thermally%20processed%20fish%20products-specs.pdf>

This webpage explains the Philippine standard on thermally processed fish products with specifications. The products packed in brine, or oil or other suitable packing medium is included in the standard.

[Retrieved August 2015]

❖ Food processing industry in Philippines

<http://www.tradechakra.com/economy/philippines/food-processing-industry-in-philippines-255.php>

This webpage provides information about the food processing industry in the country with emphasis on economic gains.

[Retrieved August 2015]

❖ Analysis of the food sector in the Philippines-opportunities for Victorian exporters

<http://www.slideshare.net/chintarf/analysis-of-the-food-sector-in-philippines-opportunities-for-victorian-exporters>

This webpage presents a slideshow presentation of the trade relationship of the Philippines with Victoria and Australia. It also shows the trends in commodity demands, food consumption, distribution channels, market access, and opportunities for the Victorian food industry.

[Retrieved August 2015]

❖ Philmeat 2015 expo & forum

http://www.livestockphilippines.com/pdf/pm15_brochure.pdf

This webpage shows brochures of the exhibit held on June 24-26, 2015 at SMX Convention center featuring the Philippines' international ingredients and packaging industry.

[Retrieved August 2015]

❖ The price responsiveness of energy demand in the Philippine food processing sector

<http://www.econ.upd.edu.ph/pre/index.php/pre/article/viewFile/329/359>

This webpage shows a report on a study conducted by Julie G. Ranada on energy demand that is affecting the food processing industry.

[Retrieved August 2015]

❖ Empirical analysis of food manufacturing industry in the Philippines

<http://www.ide.go.jp/English/Publish/Download/Vrf/pdf/411.pdf>

This webpage presents a study to estimate the cost function for the food manufacturing industry in the Philippines in order to investigate some important characteristics of the production technology.

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4. Perform basic tests in raw materials, in process and finished products
5. Operate a boiler
6. Operate pumping equipment
7. Operate and monitor food processes and equipment
8. Operate a packaging process
9. Work in a freezer storage area
10. Work with temperature controlled stock
11. Handle dangerous goods/hazardous substances

Food Processing NC IV

1. Apply raw materials/ingredients and process knowledge
2. Maintain food safety when loading, unloading and transporting food
3. Participate in sensory analysis
4. Set up and operate processes in a production/packaging system
5. Participate in an audit process
6. Participate in a HACCP team
7. Monitor workplace performance and participate in improvement process

Slaughtering Operations (Large Animals & Swine) NC II Core Competencies

1. Handle and sharpen knives
2. Perform initial prepararion procedures
3. Prepare carcass
4. Perform final procedures

[Retrieved August 2015]

❖ Labeling & nutrition

<http://www.fda.gov/Food/IngredientsPackagingLabeling/LabelingNutrition/default.htm>

This webpage from FDA describes the labeling requirement for foods under the Federal food, drug and cosmetics act and its amendments. Food labeling is required for most prepared foods such as breads, cereals, canned and frozen foods, snacks, desserts, drinks, etc.

[Retrieved August 2015]

❖ Safe storage of meat and poultry: the science behind it

<http://dwb.unl.edu/Teacher/NSF/C10/C10Links/www.fsis.usda.gov/oa/pubs/storage.htm>

This webpage from the food safety and inspection service, USDA provides basic information on the importance of storing meat and poultry products.

[Retrieved August 2015]

❖ A Restaurant's Guide to Dietary Requirements & Restrictions

<https://www.nisbets.com.au/restaurant-dietary-requirements-guide>

This webpage provides information and advice on different conditions that may result from eating certain foods. It also features an infographic on Modern Eating which emphasizes allergy and intolerance awareness.

[Retrieved: September 6, 2018]

❖ Food Safety Management: A practical guide for the food industry

<https://books.google.com.ph/books?id=AqDjTV8QSGIC&printsec=frontcover&dq=select+catering+systems&hl=en&sa=X&ved=0ahUKEwj4-Km7qaXdAhVGbbwKHcc7ABIQ6AEILTAB#v=onepage&q&f=false>

This webpage provides information and guide on food safety management. The online book have four chapters and a total of 1124 pages dealing with risks and controls in the food supply chain, technologies and food safety, food safety and assurance systems, and sustainability and ethics.

[Retrieved: September 6, 2018]

❖ Precision Facilities Management

<http://www.precisionfm.co.uk/catering/>

This webpage promotes precision facilities management for the food industry. It also provides links to various aspects of facilities management such as cleaning, security and technology.

[Retrieved: September 6, 2018]

❖ Essential Skills: How to Sharpen Your Knives

<https://www.handletheheat.com/blogs/essential-skills-how-to-sharpen-your/>

This webpage provides a guide in sharpening knives using honing rods, manual sharpeners and electric sharpeners.

[Retrieved: September 12, 2018]

❖ Techniques and hygiene practices in slaughtering and meat handling

<http://www.fao.org/docrep/004/T0279E/T0279E04.htm>

This webpage provides information on preparing the equipment, tools and materials required in slaughtering and meat handling. It includes the treatment of livestock before slaughter and its impact on meat quality.

[Retrieved: September 12, 2018]

❖ Carcass Preparation

<https://www.bestpracticeguides.org.uk/carcass-preparation/>

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This webpage provides information on the different processes involved in preparing the carcass for processing into meat products.
(Retrieved: September 12, 2018)

❖ Livestock Slaughter Procedures

<https://www.britannica.com/technology/meat-processing/Livestock-slaughter-procedures>

This webpage provides information on the stages for the slaughter of livestock: preslaughter handling, stunning and slaughtering. It also includes livestock handling before slaughter, watering complete bleeding and evisceration.

(Retrieved: September 12, 2018)

❖ Operations and waste management of slaughterhouse in the Province of Laguna [Philippines] [2008]

<http://agris.fao.org/agris-search/search.do?recordID=PH2017000251>

This webpage provides information on the study of environment and public health in relation to the operation and waste management practices of slaughterhouse in Laguna, Philippines.

(Retrieved: September 12, 2018)

❖ Effects of slaughtering operation on carcass contamination in an Irish pork production plant

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3902064/>

This webpage provides information on the microbiological standards within pork slaughter processing plant in the European Union governed by commission regulation (EC) 2073/2005, which describes detailed performance criteria at specific stages of the procedure.

(Retrieved: September 12, 2018)