

**KONYA FOOD AND AGRICULTURE UNIVERSITY**

**FACULTY OF ENGINEERING AND ARCHITECTURE**

**FOOD ENGINEERING DEPARMENT**

**FENG 2008 / FENG 3010**

**SUMMER INTERNSHIP  
REPORT**

**Name Last Name**

**ID Number**

**Performed at**

**Name of the Firm**

**Beginning and End dates**

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**Abstract**

You should provide a short (no more than 150 words) abstract in your report. This abstract should describe your internship in a few sentences: mainly stating where, what you have done and what you learned. Just a general description.

# INTRODUCTION

To use the template, create an empty version of this document (just by double clicking the dot file) and edit the text according to your internship. You should be using relevant styles defined in this template. For example you should use H1 for top-level Section headers and TEXT style for the normal text.

In the introduction section you should make a smooth beginning to the document. This section should include the following information:

* The name of the company and department where you have done your summer internship, the main focus area of the company, and your motivation for choosing this company as the place for your summer internship.
* Brief summary of the work you have done, the motivation behind it, and the significance of the work that you have done in the overall project.
* Explanation of the organization of the rest of the report.

# INTRODUCTION OF THE COMPANY

Have a section providing detailed information about the company and department where you performed your internship, its production systems, its focus and project area, its products, etc. The name, address, telephone number, email address, and information about the education of your supervisor must be given (including the name of the university and department from which he/she graduated, and the year of graduation). Additionally, you must list the names of your team members and their backgrounds. If you have worked with other interns from for example industrial engineers, please write this information, as this can be considered as an evidence for multi-disciplinary work.

# ORGANIZATION AND GENERAL PRINCIPLES OF MANAGEMENT

## Role of FE in the Organization of the Company

Discuss the organizational structure of the company referring to the organizational chart (if it is not available, prepare it yourself). How many food engineers are employed in the company? For one food engineer, provide name, title, duties and his/her responsibilities.

# MANUFACTURING PROCESSES

## Process Descriptions

Explain briefly the types of manufacturing processes and process categories (project, job processing, batch or intermittent processing, repetitive and flow processing, continuous) that exist in the plant.

## Machinery Descriptions

List the technical specifications (age, power, capacity, efficiency …) of at least two machines on the process, match the manufacturing processes discussed in the above question.

# ANALYSIS OF PRODUCTION SYSTEMS

## Major Products of the Company

What type(s) of process systems are observed in the company? Produced goods, production capacity, basic raw materials, material supply methods, annual production amounts and target markets. Briefly explain.

## Flowchart of Production

Prepare the flowchart of the major products.

# Quality Control

What types of analysis are performed for quality and control analyses? Briefly explain.

# Research and development

What are the research and development activities in the plant? Briefly explain. (If plant has R&D department).

# Hazard Analysis Critical Control Point (HACCP)

What are the critical control points in the production?

# Safety

What are the special hazards associated with the production in the plant? Are there any special national organizations, rules and regulations associated with the control of these hazards? Explain briefly. What are the precautions applied for safety? Give some examples.

# CONCLUSION

# REFERENCES

# APPENDIX