
**A Study on Meeting the 3% Allowable Reject Rate in Producing Best Food
Real Mayonnaise 1kg at Unilever Philippines Inc.**

A Practicum Study Presented to the Faculty of the
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ABSTRACT

This study is related in the field of Quality Control. The research is conducted at Unilever Philippines Inc. located at Gateway Business Park Javalera Gen. Trias Cavite. The observation is done in the production of Best Food Real Mayonnaise 1kg where the researcher were assigned for her Practicum. Through interview and gathering of data from some of the staff in the production, the problem is identified. The company has experienced 11.02% Reject Rate in the production of Best Food Real Mayonnaise 1kg from the month of July 2013 to December 2013 amounting to PHP 1,105,845. Thus, exceeding the 3% allowable reject rate of the company. The root causes of the problems were also determined in this study such as defective materials from the supplier, not following the procedures and guidelines provided by the company and corrective maintenance. After determining the root cause of the problems, the researcher proposed alternative courses of action to prevent the occurrence of such problems. When alternative courses of action are implemented objectives of the study will be achieved.

