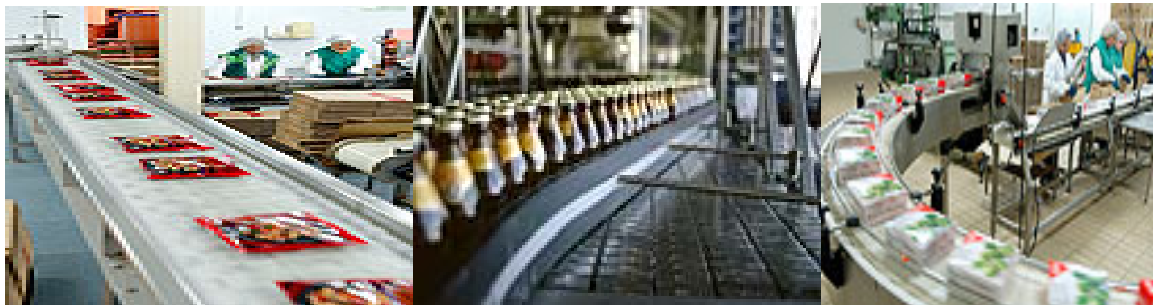




**HOSCA** The Lean Consultants



# LEAN TECHNIQUES IN THE FOOD INDUSTRY



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## CONTEXT

Getting it right the first time is no longer sufficient, keeping it right and building on robust processes to innovate and create is essential if your company is to sustain its Competitive Advantage. HOSCA worked with companies in Ireland for the last ten years to assist in the implementation of World Class and Lean Initiatives.

We have custom designed this training programme to expose our clients to the latest Lean thinking. Lean Manufacturing is all about eliminating waste from the entire production process whilst simultaneously exceeding customer requirements in terms of Quality, Cost and Delivery

Quality problems, excess stock, unreliable machines, large batches and inefficient changeovers all impede the flow in the value chain. Lean Manufacturing uses a variety of proven tools focused on the elimination or reduction of these issues.

This two day workshop provides an introduction to the principles of Lean Manufacturing as applied to the specific issues encountered within the Food Industry. The programme consists of an energetic overview of the core Lean tools, illustrated by practical exercises and food related case studies and culminates in an exercise where theory is put into practice to deliver a significant impact on the bottom line.



## OBJECTIVES

To give an overview of the concept and origins of Lean Thinking

- To explore Food Industry specific issues and their related solutions
- To provide an overview of the range of tools and methodologies available
- To enable delegates to identify waste and provide practical knowledge to confidently tackle these opportunities

## LEAN MANUFACTURING IN THE FOOD INDUSTRY

### Lean Food Processing

Why shouldn't the principles behind Lean work in the food processing industry? There are many similarities between producing food products and other products. Both have raw materials at the start of the value stream the raw material is processed through a series of steps to add transform them into a finished product for distribution. Whether you produce food products or computer parts there is a customer demand which is sometimes hidden by forecasts and distribution centers. The actual time spent adding value is small relative to the time the raw material spends in one form or another (raw, wip or finished goods) prior to being purchased by the end customer.

The Lean principles can be applied to eliminate waste and improve your product's flow through the value stream, and don't stop there you can improve the communication flow through your office right out to the production floor. These same principles can be shared in the entire enterprise!

The lean principles are already being applied by food processing companies throughout North America. In some cases these may be your competitors, don't be left out. Those companies that have started on the lean journey have already reduced their lead time and are reaping the benefits on their bottom line. The quest starts with value stream mapping your product families and identifying the waste you want to eliminate as you implement a plan to achieve your future state.



### **Lean Food Processing - Typical Results**

If you apply the principles the right way you should see the following results: Lead time reduced 30 to 50% Setup times reduced by 75% WIP Inventory turns doubled, Capacity increase by 20%.

### **Lean Food Processing - Benefits**

As you achieve your first of many future states you should start to become more flexible in meeting changing customer demands. You will have less downtime to changeover equipment and the quality of your products will improve. You will start to do more with less labor and require less floor space to produce your product. By freeing up resources you will be able to bring more products into your facility or increase your production level to meet an increase in customer demand.

### **Lean Food Processing - Approach**

You will do this by reducing your batch sizes, relying less on forecasts and more on the true customer demand. Identifying and removing the waste in your processes in a systematic manner by completing your implementation plan.

## **PARTICIPANTS + DURATION**

This course is intended primarily for personnel working within Operations and Manufacturing support functions (Materials, Quality, Engineering). In terms of level, the content is aimed at Manufacturing Managers, Process / Manufacturing Engineers, Production Supervisors/Line Leaders, Materials/Supply Chain/Logistics Supervisors.

The programme, which is certified by the Institute of Leadership and Management and supported by FAS, will consist of in-class training, project facilitation and one to one mentoring over a ten week period. This guarantees that participants move through a complete, learning cycle.



## PROGRAMME OBJECTIVES

Overview of Lean in the Food Industry

- The Origins and 5 principles of Lean Thinking
- What makes the food industry different and identifying the Lean opportunities
- Understanding Waste & Value Stream Mapping
- 5S Workplace Organisation
- Rapid changeovers and clean downs
- Practical applications of Kanban systems
- Process reliability through TPM and OEE
- Eliminating variation and gaining process control simulation to put theory into practice
- Your back at work action plan

## PROGRAMME BENEFITS

Feedback from earlier programmes provided the following benefits:

- Participants' confidence and competence to take on challenges has increased dramatically.
- Real application of the learning is achieved through discussion of real problems at participating companies and the use of case studies.
- The Learning Cluster approach ensures that participants learn from each other, gain a first hand experience of good practice in different business and have a ready-made local peer network.
- Practical toolkit for both soft & hard skills implementation provided. Extensive notes available for future reference and ongoing project support can be arranged with Hosca as required.



**HOSCA** The Lean Consultants



**For more information on the LEAN Programme:**

**Contact Jenni Whately at:**

**HOSCA**

Broomfield Business Park,

Malahide,

Co. Dublin

Tel: 00-353-1-8464151

Fax: 00-353-1-8464144

E-mail: [jenniwhately@hosca.ie](mailto:jenniwhately@hosca.ie)

**Programme Costs –  
70% FAS - 30% Participant Company**

Costs are €8,833.34 per Company which is inclusive of all associated costs.

**The FAS contribution will be 70% of this amount.**

The remaining contribution from participating Companies will be €2,650.00 for the entire programme. We are suggesting 2 participants from each Company to share in the application of knowledge and skills.

This is a great opportunity to develop the internal capability of your organisation. Please see attached booking form.



## Booking Form

Participant 1: \_\_\_\_\_

Participant 2: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Tel: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_ Web: \_\_\_\_\_

Purchase Order no: (if req.) \_\_\_\_\_

Return to: Jenni Whately, Hosca, Unit 1a, Broomfield Business Park,  
Malahide, Co. Dublin

Tel: 01 8464151 Fax: 01 8464144 Email: [jenniwhately@hosca.ie](mailto:jenniwhately@hosca.ie)

Proposed dates for each of the modules are shown below:

<b>MODULE 1</b>	<b>2 DAYS</b>	<b>21/22 Feb 08</b>
<b>MODULE 2</b>	<b>2 DAYS</b>	<b>12/13 Mar 08</b>
<b>MODULE 3</b>	<b>2 DAYS</b>	<b>9/10 Apr 08</b>
<b>MODULE 4</b>	<b>2 DAYS</b>	<b>7/8 May 08</b>
<b>MODULE 5</b>	<b>2 DAYS</b>	<b>28/29 May 08</b>
<b>MODULE 6</b>	<b>2 DAYS</b>	<b>25/26 June 08</b>
<b>MODULE 7</b>	<b>½ DAY PER COMPANY</b>	<b>TBD</b>

**On-site project planning and review dates will be agreed with individual participants.**