



We don't just talk about operational improvement.
We guarantee it.

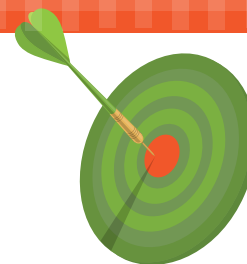
PRODUCER AND DISTRIBUTOR OF BARBEQUE PRODUCTS



This producer of precooked barbeque products needed to reduce costs and fatten margins while increasing throughput and yield. The Powers Company examined and addressed every item affecting yield, equipped managers with training and tools, and aligned resources with production.

OBJECTIVE

Needed to increase yield, improve flow and reduce costs throughout the production process to meet margins while optimizing a temporary labor pool.



PROBLEMS

Lack of collaboration among departments resulted in inaccurate forecasts which led to excess inventory.

Yield management was only tracked in one area instead of across the entire process.

Overcrewing because of unbalanced production lines and over estimates of temps needed.

Lacked the tools or training to manage areas profitably or make good business decisions.

Managers didn't pay attention to temperatures, waste or giveaway, or recognize each department's impact on yield.

STRATEGY

- minimize product stacking and vacuum tumbling to optimized yield
- align temporary workers to day's production requirements
- implement yield tracking by stage to measure the gain against the new standard for each product
- work with managers to set target temperatures throughout seasoning and cooking
- develop tools that equip supervisors to manage production over short intervals
- use OEE information to pinpoint improvements needed to meet their daily OEE targets

RESULTS

\$ **2.2**
PROJECTED
MILLION
IN ANNUAL
SAVINGS

10%
INCREASE
IN OVERALL EQUIPMENT
EFFICIENCY

READY-TO-EAT
27%
IMPROVEMENT IN
REWORK
EFFICIENCY

1.5%
GAIN IN
YIELD

