

Overview

This standard covers the skills and knowledge needed for you to evaluate production performance in food and drink operations and the associated supply chain.

Evaluating the efficiency of the production process with respect to the use of utilities, materials, resources, staffing and equipment is essential in maintaining an effective production line. Evaluating efficiencies in addition to the evaluation of performance with respect to quality, food safety and compliance is essential to informing improvement strategies and plans. You must be able to assess production process and performance and evaluate information gathered from the assessments. You must also be able to use the information to inform processes and performance improvement plans. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in evaluating production performance in food operations.

Performance criteria

You must be able to:

Assess process and performance of operations

1. source information relating to innovative methods of assessing process and performance using lean management principles
2. source organisational procedures and requirements for assessing process and performance
3. agree methods and parameters for assessing operational process and performance with relevant people
4. communicate to relevant colleagues the reasons for the assessments

Evaluate assessments of process and performance

5. collate assessment information to organisational requirements using lean management principles
6. liaise with colleagues to gain a good understanding of process and performance requirements and challenges
7. objectively review the assessment evidence
8. analyse the evidence and make judgements about operational process and performance

Present information and agree actions

9. collate recommendations adhering to organisational requirements
10. make specific recommendations for the improvement of process and performance to relevant people
11. gain agreement to the implementation of improvement recommendations

Knowledge and understanding

You need to know and understand:

1. the organisational methods of communication including information technology and how to use them
2. how to source the organisational methods of assessing process and performance and how to use them
3. how to implement lean management principles
4. the difference between production process and performance
5. what the recognised methods of assessing process and performance are and how to use them
6. how to source and implement innovative methods of assessing process and performance
7. the organisational key performance indicators and how to assess them
8. why it is important to communicate and agree with relevant people the methods of assessment and the reasons for carrying out assessments
9. why it is important to gain a good understanding of the production process and the key performance indicators and how to do this
10. what the organisational requirements are for collating and reporting of assessments
11. how to objectively review and analyse the assessment evidence
12. how to use the assessment evidence to make judgements, recommendations and plans about current and future operational process and performance
13. how to liaise with colleagues to gain agreement and confirm improvement recommendations and plans

Evaluate production performance in food and drink operations

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