

IMPQI207Kv1

Principles of continuous improvement techniques (Kaizen) in a food environment



Overview

This standard is about understanding the principles of continuous improvement (Kaizen). It includes understanding the Kaizen principles and how these principles can be used to support improvements in food and drink manufacturing and/or supply operations.

This standard is about knowing how to apply continuous improvement techniques in the overall condition of the working environment. This is important to the productivity and success of manufacture, processing and supply of food and drink within the food supply chain.

This standard is for you if you work in food and drink manufacture and/or supply operations. You may have responsibilities for applying continuous improvement techniques (Kaizen) within your organisation.

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Performance criteria

See

You must be able to:

IMPQI205S Contribute to continuous improvement for achieving excellence in a food environment

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Knowledge and understanding

You need to know and understand:

- K1 how the health, safety and hygiene requirements of a work area can influence a Kaizen activity
- K2 the principles of a Kaizen activity and the establishment of measurable improvements for business
- K3 the importance of encouraging people to identify potential improvements
- K4 the evaluation of improvement ideas and selection of those that are to be pursued
- K5 how to set quantifiable targets and objectives
- K6 the purpose of standard operating procedures and specifications
- K7 the criteria used to select an area/processing activity for Kaizen activity
- K8 the importance of understanding the food process and/or activity under review
- K9 the qualities of the food being processed and how these influence improvement opportunities
- K10 the resources required to support production schedules and specifications
- K11 the principles for the deployment of Kaizen in a food environment and the resources required by the processing activity
- K12 the importance of waste to Kaizen and how over-production can lead to waste
- K13 why inventory control is important to waste reduction in the food industry
- K14 how and why transport can create waste in the food industry
- K15 the impact that waiting time has on food waste
- K16 how operator skills and knowledge can impact on
- K17 how poor quality control and out of specification raw materials and products cause waste
- K18 why the effective utilisation of a workforce can support waste reduction in the food industry
- K19 how root cause analysis can support problem solving
- K20 how your knowledge of food processing activities can support your problem solving ability
- K21 the application of the Deming cycle (plan, do, check, act)
- K22 how to engage the knowledge and experience of the people involved in the process in the development of improvement activities
- K23 facts and opinions about the food processing activities and how these affect improvement actions
- K24 the techniques used to visually communicate the work of the Kaizen activity to participants and others
- K25 the cycle time of a process
- K26 the calculations used to identify the required production rate for a process

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- K27 the techniques used to distribute work content to balance cycle times to the rate of customer demand, and how to visually represent it (e.g. line balance and process displays)
- K28 the levels of authority linked to problem resolution

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