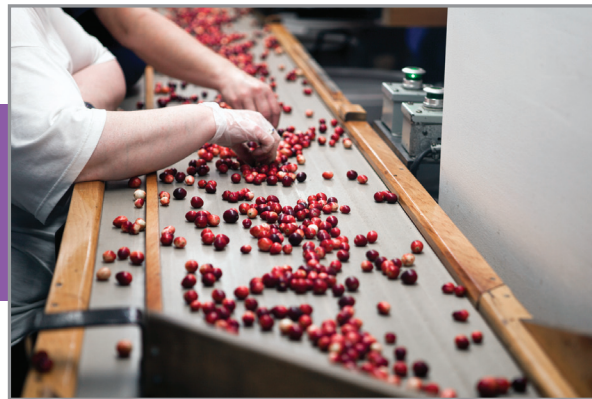




# Lean Manufacturing for the Food Industry



## Who should attend this course?

This course is intended to provide an introduction to the principals and techniques of lean manufacturing for those working in the food industry. It is for supervisors or managers who are tasked with learning how food manufacturing excellence can be achieved and how to create an environment to introduce lean into the business and start the journey to World Class.

## Benefits to the business

The course will support the individual to be able to:

- Define what is meant by Lean manufacturing for the business
- Apply appropriate lean techniques across the business
- Apply what they have learned to an agreed business improvement project in the workplace

## What will be learned?

The qualification covers the following:

- Introduction to the Lean Concept
- The tools and Techniques for Lean Manufacturing
- 6 Sigma and Statistical Process Control
- Monitoring Systems in the Food and Drink industry
- Continuous improvement and change
- Examples from the industry

**Course Tutor** Ian Kennedy and Andrew Plunkett

**Contact Details** Maria Ball, Project administrator, call **0161 247 2491** or email **m.ball@mmu.ac.uk**

This programme can be delivered for your company group at Manchester Metropolitan University, or you can join an open course with other food and drink businesses.

This course forms part of the Manchester Metropolitan University Open Professional Programme and on successful completion of a unit the individuals will gain 5 credits towards a qualification of the University. We offer a pick and mix portfolio of units designed to benefit your personal and professional development and you are able to accrue credits over time.

