

Standardised working practices resulting in 15% reduction in labour and 4% increase in yield



“

Some outstanding work has been carried-out here. I will happily recommend Coriolis.

”

Ian Michalski
Managing Director

Challenge

Pork Farms Group is a leading UK food company, specialising in the chilled savoury pastry market, which is currently worth £1bn. Pork Farms’ Palethorpes business has produced chilled sausage rolls, savoury hot pies, pasties and slices since 1852, and innovation is high on its agenda. The local team had been set a challenging budget and Coriolis were invited to provide the improvement teams with the necessary tools and techniques to ensure success.

“

I have worked with a lot of consultants over the years and they weren't the most positive experiences I've ever had. But I can honestly say that I feel I've gained the most from this programme and it was a pleasure to work with Coriolis.

”

David Love
Factory Manager

“

A key initiative was the implementation of MiMo. This tool provides daily commentary on factory performance making it possible to perform a 'gap analysis' on the business over any chosen time period or interval. This tool provides us with the information we need to explain the big swings in daily and weekly financial performance.

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Coriolis can help to improve your manufacturing and planning systems

Call +44 (0)8452 26 33 64

Email info@coriolis.co.uk



Transformation

Recent analyses in Hot Pie and the cookhouse gave confidence as to where the savings could be realised. Backed by Coriolis' expertise in the sector, the team had the confidence to make a commitment to the business of significant savings that would meet the challenging budget.

Key to success was a detailed planning phase during which improvement plans and area schedules were drafted with each work-stream leader. The resultant charters brought the much-needed clarity and positioned the team leaders to be semi-autonomous.

To generate momentum we pursued the opportunities highlighted by the analysis findings in the hot pie and cookhouse arena first. Optimum stock work contributed to an increased confidence in safe-make levels and led to larger batches being made in the larger (higher-yielding) cooking vessels. The implementation of a range of waste-reducing actions including shaped paddles to recover residual cook material from the inside of the cooking vessels, reduced outlets to reduce transfer / batch waste, giving increased cooking yields. At the same time, the creation of labour standards for material preparation activities enabled the conversion of planned work into required labour hours. Use of these on a daily basis rapidly led to significant reductions in associated labour costs. In Hot Pie, standardised work led to changes in work practices around changeovers where splinter teams were able to leave their production lines early to set-up the next line in advance of the whole team transferring across.

Impact

- **5% productivity improvement in the hot pie factory**
- **15% reduction in cookhouse and formulation labour**
- **4% increase in cook yields**

Delivering more than double the agreed improvements in 30 weeks is more than proven methodology and techniques. This is the result of engagement success, a positive consulting experience where the client and consultants demonstrate the right behaviours and leadership qualities together.

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