

5 Phases Food Manufacturing Consultants Can Help Plan



Phase 1: Consultation, Assessment & Analysis

A consultant assesses and identifies inefficiencies:

- Production: Hourly/daily output
- Waste: Stage-specific levels
- Downtime: Inactivity causes
- Quality: Defects and compliance



Phase 2: Customizing Improvement Plan

A consultant creates tailored improvement plan:

- Suggest better machinery.
- Improve production layout.
- Use monitoring software.
- Adopt eco-friendly practices.



Phase 3: Enacting Process Changes

A consultant assists with implementing changes:

- Training on procedures and protocols
- Install and integrate machinery
- Minimize disruptions, ensure adoption



Phase 4: Monitoring and Adjusting

A consultant monitors changes for effectiveness:

- Track yield rates
- Measure energy consumption
- Monitor compliance rates



Phase 5: Ongoing Improvement Training

A consultant fosters continuous improvement culture:

- Ongoing staff training
- Continuous data analysis
- Proactive problem-solving