

Research paper on jit and process standardization

[Business](#), [Company](#)



JIT - Just in time, business refers to a set production strategy in a business that improves and assists returns on investment. This is only possible through a reduction of the in process inventory alongside with any other associated cost incurred. It mostly depends on the signal that exists in between different given points within the production process. This simply means that it diverts its focus on a continuous improvement of the returns on investments, high quality and efficiency of an organization. It thus implies that for all these to be attained, there should be commitment and much focus to key areas such as the worker affairs, general flow and quality.

Just in time philosophy argues that inventory that are stored or rather are not in use are regarded to be waste of resource. In other terms it gets into details of explain the manner to which inventory relates with the entire management. This philosophy views inventory as an additional incurred expense or cost hence term it as a waste, which is preferably supposed to be increasing and storing value. Fast food serves as a best example for just in time business and the way it improves all its customers satisfaction (Hirano, 2011).

In this kind of business, it clearly reveals that waste stands to be defined as a non-value-added operation that has a connection with improvement. It also commonly known to provide according to the customers demand especially those that depends on fast foods drive through stores. The customer of a fast food restaurant expects to be served with quality and within a stipulated time. Those customers that frequently visit a fast food drive in restaurant expected that they would be attended at remarkable level of professionalism. The fast food should ensure that they keep stock of quality

food that is they should maintain a tendency of serving their customer with fresh and hot food (Haugen, 2013).

Since the business is a fast food drive in restaurant, any customer that driven for a meal expects that he or she is attended to within two to five minutes and he or she gets going. This because the nature of that place is expected to deal with fast services, food, and it most probably the reason why the customer visits the palace for their foods. The level of hygiene, the pace to which the food is prepared and the overall layout of the kitchen guide production process in the fast food drive in. The basic requirement for the production is the availability of unprocessed material such as potatoes, chicken, beef, vegetable etc. also availability of food product is necessary these include burgers, potato chips, sandwiches etc. The process requires that all it production stage improve the preparation process design (Haugen, 2013).. 1. Firstly an area should be identifying for the process of improvement to be implemented. 2. Secondly the full record from food retailing unit should be set in place for acting as a reference point3. An importance step of examining the options for improve should be the proceeding step. 4. Within the production a step should be develop to come up with definition for a suitable solution. 5. After getting a suitable and reliable solution it should immediately be install for improvement and maintain the

Diagram a process flowchart

Flow chart showing how fast food such as Sausage, Pork, and Duck are produced.

The standardized process steps include;

- Use of standard protocol in production of food given to maintain high quality and satisfy customer needs. Staff dealing with production of goods is given the standard protocol rules upon entry.
- Labeling of the ingredients is another standardized process, which is very important in production. All the ingredients are labeled to avoid confusion. It also helps to ensure that any expired ingredients are disposed on time.
- Production of food only on demand to avoid wastage is another key step to note. Fast foods are highly perishable and so no excess food should be cooked at any given time. It is only during lunch, dinner, and suppertime that large production should be considered because it is during this period that most customers come to the restaurants.

The non-standardized process steps include;

- Using compound flavor chemicals and food colors to make food more sweet and attractive. The restaurant specializes on this advantage to attract more customers because they make food unique.
- Using a variety of stabilizers, emulsifiers, starches, gums, and fats to ensure that the food remains balanced. Customers normally prefer balanced diet that has no too much of fats, starch, carbohydrate or chemicals.
- Extensive of natural ingredients and avoidance of too much use of chemicals. Just as most people prefer herbal medicine with no chemicals so does fast food customers. Chemicals make food unhealthy because they kill body cells and may cause diseases such as cancer.
- Treating all the customers equally regardless of one's social status, age, sex, or religion. Customers must feel free while in the restaurants and should be served with respect of autonomy.

The process of the first food is normally expected to be swift and take the shortest time possible due to the nature of the business, normally the particular food most of the time intended to be sold to the customers most of them being travelers or those going for picnics and outings. Such food products can spoil within short time. Therefore, in that case the clients expected get such information that the products taken as per the directions. The process that the business have adopted in the production on the food stuff in my own opinion should employ the use of more advanced technology and the reliable qualified personnel who engages the fellow workers to produce quality food made that observes proper procedures in the making of the food and observe the health issues to void complains. The process also need to be properly managed by a experienced person to ensure the issues ion delays on service delivery should be out of place (Hirano, 2011).

On the part of effectiveness of the production, process is to ensure the input and output adds up least the firm is making a loss or profit. For the production firm to be effective it requires to employ effective and the required personnel in the firm. For example, there should be sufficient staff working depending on the time of the day, normally customers increased at meal times, to ensure a good result realized. The firm needs to be up to date on the use of technology and adopt the new menus that customers would desire to try out in their curiosity adventure. The firm to ensure the company is on the run to achieve the set goals that provides the intended output that meets the customer's specifications and desires (Cargill, 2009).

For efficiency purposes the production firm to ensure the production And the people consuming the product to be in a position to provide for foodstuff with

minimal delay and be able to reach and serve a wide range of clients hence realize in greater sales within a little period of time. The customer care service boosted by providing a client and the firm to establish a good working relationship with the rest of the business world.

The measure in their production firm in essence is vital in the realization of greater output and other extend of the spread of their business in offering fast food to the clients, for example burgers, fries, fruit juice and short cakes among another. The firm should employ competitive kind of measurement to be able to know the extent of the work done and the quality of the foodstuff produced (Cargill, 2009).

Recommendations of the process to improve the productivity in the firm in ensuring the level of production are in place and update. The process needs upgrading to ensure they compete well with rival firms offering the same services. The firm needs to produce standard size food that takes care of all the essential food products that humans consume. Also, introduce take away services, which helps the clients who have no time to consume it in the restaurant. To increase the number of clients to call in the firm the company adopts a self-service concept. The process to achieve wide market the process that makes no impact be deleted for example the ushering of a client. To approve by legal job the firm should task legal processes to legalize the firm existence and the health act laws.

References

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