

# Performance and project management

Engineering, Project Management



## Performance and Project Management

Operations management in the hospital is looking for ways to achieve better outcomes. Searching for way to improve the business processes, enhancing staff productivity, and streamlined logistics implies that the organizations must continue to change. One of the factors essential for the successful completion of a project is to keep track of the project. The best way of keeping track of the progress is to have a project management performance the goal of the project manager is successfully to move the project through all phases, from start to finish, although ultimately achieving the outcomes defined at the onset. In this paper I will identify the present of the constraints when measuring the productivity, the project management application to use to measure and improve the performance, determining the figures to monitor over time. Calculate the breakeven point, and evaluate how the information will influence the decision making as an operation manager. When present identify constraints when measuring productivity Several constraints present when measuring the productivity a. When measuring multiple factor productivity, there is a constraint that every meal is not the same and requires a different amount of time from the cook and the preps. b. To change the number of cooks or prep in response to changes in the demand for a meals it is not possible. c. A space constraint that expan in the number of meals is reduces by the amount of space that available.

d. The constraint of space can also applies to employees, a large number of cooks, and preps cannot be applied in the same space e. A number

constraint and the proportion among the cashiers, cooks, and the preps that to be maintain. f.

The constraint is the same meal is prepare every day, again and again, otherwise the cost of materials, the use of energy, and the number of labor hours will change. g. Beyond a certain level of production, the total capital, and other costs will change. The project management application that will be used to measure and improve the performance The project management request that the hospital may use to measure and improve performance is Genius Inside and the Gantt Charts. The Genius Inside software will allow the cook team to work together and perform better. In addition, it has a module that allows issue tracking. It will allow addressing the outstanding issues relating to customer complaints or cost overruns.

The Genius Inside also has a module that allows document management. With Genius Inside it will help improve resource management and reduce material and other costs. The Genius Inside also allows integration with Microsoft Project when required. The project scheduling and design process takes the specifications and maps those against detailed activities and tasks. Project schedules are view in Gantt chart form.

A Gantt chart shows activities as block or bars overtime. An intuitive chart used to show resources and time allocations for key task and is supports monitoring of activities during the management phase. A Gantt chart is very useful; it ensures that all the activities are careful plane for the total duration or activity. A Gantt chart is often is used by manager because it is fairly straightforward to understand and easy to visualize, with no sophistication or

optimization to arrange the sequence of activities that appear on the Gantt chart. The Gantt chart simplifies the management and tracking process.

Determine how they would use these figures to monitor productivity over time. The single factor productivity is very easy to use then the multi-factor.

The number of meals served per hour is 11.7, if the single factor output number increases, it would mean that the productivity has improved. The number of meals served per hour goes down, it would mean a lower level of productivity. Some disadvantages to the single factor productivity. It does not capture the cost of each meal served. The single factor does not take into consideration the price of the meal served.

The total revenue from the five meals priced at \$10 each is higher than 11.7 meals served at \$5 each. The single factor productivity ratio does not capture the cost incurred in serving 11.7 meals, which is serving. It is possible that the 11.

7 meals or even more may be served with a far higher material cost, higher than the other cost with a higher energy cost. As a measure of productivity the single factor productivity will have several limitations. The only way to ensure that productivity is improving over time is to monitor productivity metric relative, and the external benchmarks or the targets can be the best practice. Calculate the breakeven point using the information: The fixed costs associated with providing the food is \$150,000. The variable cost per meal is \$1. The price of meals is \$4 per meal. A breakeven analysis analyzes cost structures and volumes to identify at what point total return equals total costs.

The point of activity is the total revenues equal cost, and thus yields net income or zero. Breakeven analyzes typically focuses on how many units (total quantity) are necessary to be sold or provided to have the total revenues cover the total costs. Four terms are important to understand: Fixed costs the expenses necessary to deliver services and these costs do not vary with the total services provided. For example, a hospital wants to open a new clinic to provide X-ray it can with the minimum capital for the equipment to provide the services.

The initial setup costs for equipment, facilities, and staff will be a fix costs. Variable Cost-are the costs that vary directly with production, as services are delivers. Total costs are the sum of both fixed and variable costs. Price per unit refers to the fee that will be charge to payers or customers to receive the service, and this price per unit will vary.

Another key term is the contribution margin, which is priceless, and the variable cost. The breakeven point= Fixed Cost/selling price per unit-Variable cost per unit  
 Fixed Cost= \$150, 000 Selling price per unit= \$4 Variable cost per unit= \$1 Breakeven point=\$150, 000/ (\$4-\$1) Breakeven point=\$50. 000  
 The breakeven point is \$50. 000 The multiple factor productivity can be used for monitoring productivity by examining meals served per dollar. The higher the number of meals served per dollar the productivity. If meals served per dollar go up to 0. 75 from 0.

625, it is construe to be higher productivity. If the meals served per dollar falls to 0. 525, it is construe to be lower productivity, several shortcomings to this approach of measuring productivity. The multiple factor treats all meals

as uniform; it does not capture the price of the meals served. This method does not consider different costs of material used in different meals. It is possible that certain meals are made with very costly materials whereas other are made with lower cost materials. It is possible that some meals can take a disproportionately high time for the cooks. This method is also presupposes that all meals served are similar and are made for materials of the same costs.

The positive aspect of multiple factor productivity is the ratio to the number of meals served per dollar goes down; one can examine each factor and locate the reason for increasing costs. A corrective action can be taken easily. Concludes As a service organization, labor contributes between 50% and 60% of all operating expense for an average clinical department in a large hospital. To improve productivity ratios, it is important to develop quantitative staffing models to optimize the mix of employees and total labor hours for each period.

Any variability from the norm is difficult to manage because capacity and demands are not forecasts sufficiently, and therefore, no flexibility exists in labor schedules. Labor is one of the most controllable costs, as operations managers continue to drive toward productivity gains, are better way to approach. Other service industries widely adopted the use of mathematical labor scheduling software tools. The right information to drive optimal results in fast food restaurant chains that average profit margins are less than 3%, the more sophisticated restaurant managers. References Genius inside

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