



Quæstus
Food • drink!

The National
Skills Academy
FOOD & DRINK

SOUTH WEST
FOOD & DRINK
EXCELLENCE



Food Manufacturing Excellence

1 day Introductory Workshop

24th April 2012, 0915 to 1700

Aztec Hotel & Spa, Aztec West, Bristol

**Visit us at FOODEX
– Stand L315F**

*Leadership, Teamwork and Culture
delivering Food Manufacturing Excellence*

Who is it for?

The day has been designed especially for managers in Operations, Continuous Improvement, HR and Training.

Workshop Aims

- How to develop leadership, teamwork and culture to deliver Food Manufacturing Excellence (FME) in your business.
- Introduction to Lean thinking and techniques based on practical exercises throughout the session.
- What the supermarkets and food service groups want from manufacturers.

Lunchtime Networking

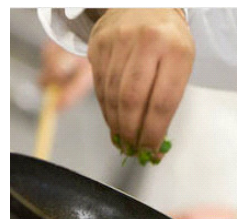
Join one of the discussion groups over lunch

- Update on government funding for training in our sector
- The new level 4 flagship qualification in Food Manufacturing Excellence

The cost.....£250 per place plus vat, to include refreshments, lunch, delegate workbook, and a great day's training! Funding may be available.

To book a place, or find out more, please contact Linda Wilkinson on 01752 300192 or email lindawilkinson@quaestus.co.uk.

Please see over for the day plan!



Food Manufacturing Excellence (FME)

An Introductory Workshop – 24th April 2012

Day Plan

0915	Welcome and Introduction Get an outline of the day and get to know your colleagues from other food and drink businesses. Meet the trainers and industry experts from Quaestus <i>Food, Drink!</i>
0930	Transformational Leadership and Culture Change Lean thinking and a culture of continuous improvement requires a liberating style of leadership that harnesses all the talents in the business. This session will help you review your style – are you a <i>transactional</i> or a <i>transformational</i> leader?
1015	Background to Lean and FME A short history trip and key points about lean thinking and techniques. How Food Manufacturing Excellence fuses lean thinking and leadership to provide sustainable business benefit. How to stop lean becoming too “techy.”
1100	Break
1115	The Lean Workshop In this practical session, you’ll be asked to set up a manufacturing plant (well, one made of Lego!) and get a good grounding in lean thinking and techniques. In several runs of the exercise, you’ll learn how to develop the culture that delivers sustainable business improvements.
1300	Networking Lunch Join one of the discussion groups for latest updates.....
1415	The Lean Workshop continued..... More lean improvement techniques, practice and discussion, followed by ideas on how to build sustainability. Review of learning and how to get started with Lean.
1600	Break
1615	The Supply Chain – What do supermarkets and food service groups want from manufacturers? FME thinking isn’t just for manufacturers, but also others in the supply chain. What’s your offer and proposition to the food groups and supermarkets, and can you improve this?
1645	Workshop summary and action planning
1700	Close