

PERFORMANCE IMPROVEMENT: Food & beverage

9-step checklist to increase the profitability and simplify your business.



Understand maximum workload / capacity

The barriers preventing you from reaching maximum output in your plants and facilities are usually tied to shortcomings in your systems, processes, or certain behaviours among your staff.



Be strategic with workforce planning

In an era of aging workforces and a shortage of skilled labour, your mandate is to remain competitive despite resource constraints. This means efficiently allocating resources to deal with both slow and busy periods.



Track your operational metrics

The most efficient and well-run businesses are those with a clear picture of how they are performing on a daily, weekly, and monthly basis. Leading indicators can alert you of issues and give you time to course-correct before they show up on your financial statements.



Know your ideal inventory level

Understanding your inventory level at any point in time will give you peace of mind knowing if you're over (or under) spending.



Firefighting vs. proactive management

Your production supervisors and front-line managers don't want to spend all their time and resources putting out fires on the production floor. Creating supervisor systems for them will result in proactive management of your production floor and catching issues before they occur.



Align scheduling systems

Systems should be built around your internal scheduling algorithms to ensure that changeovers are reduced, and schedule changes are uncommon, which unlocks greater productivity.



Leverage technology

Leverage enterprise resource planning (ERP), inventory, project management, and other software to connect your company, automate repetitive tasks, and digitally enhance your operations.



Identify your roadblocks

Taking a thoughtful approach to strategic planning will ensure success and scalability, while also unlocking increased revenue and EBITDA.



Maximize revenue

Identify the most important areas, and then invest in improving your processes, systems, and behaviours of your staff. Significant revenue increases can be supported without losing bottom line EBITDA and without over-investing in human and machine capital.

How MNP can Help

Because of our practitioners who specialize in the industry, countless food and beverage businesses throughout Canada rely on MNP to improve their operations permanently. Take our *Performance Improvement Health Check* to see how your organization measures up against industry best practices — and uncover opportunities to grow, improve your client experience, and increase profitability.

