Some effects of integrated production planning in large-scale kitchens

Integrated production planning in large-scale kitchens proves advantageous for increasing the overall quality of the food produced and the flexibility in terms of a diverse food supply. The aim is to increase the flexibility and the variability in the production as well as the focus on freshness and nutritional status of the foods produced. Hence focus is turned to time and work planning in the production, as well as the use of semi prepared elements and the awareness that the production and distribution are means of satisfying the consumer at the time when the food is served. To do this, without increases in production costs, the production must be highly planned and contain as few steps as possible. This can be obtained when basing the planning on the philosophies contained in Lean Thinking.