Some effects of integrated production planning in large-scale kitchens - DTU Orbit
(18/02/2019)

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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.

General information
State: Published
Organisations: Food Biotechnology and Engineering Group, Department of Systems Biology, Department of Management Engineering
Contributors: Engelund, E. H., Friis, A., Jacobsen, P.
Number of pages: 705
Pages: 52-54
Publication date: 2005

Host publication information
Title of host publication: Culinary Arts and Sciences V : Global and National Perspectives
Place of publication: Poole BH12 5BB, UK
Publisher: Bournemouth University, Worshipful Company of Cooks Research Center
Edition: 1
Source: orbit
Source-ID: 183267
Research output: Research › Conference abstract in proceedings – Annual report year: 2005