

# media release

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## Competitive manufacturing programs for the food and beverage industry

Many food and beverage companies are now starting to implement Competitive Manufacturing programs using a combination of time proven improvement methodologies including Lean Manufacturing, Six Sigma, Total Productive Maintenance and other techniques. They see this program as a key to developing a culture of continuous improvement providing a competitive advantage in today's marketplace.

### Proven results

Results from the Competitive Manufacturing program will vary by company. Examples from companies include:

- Changeover times – typically these can be reduced by > 80%
- % of changeover staff involved in continuous improvement activities - 10-100%
- Equipment availability - >99%
- Quality improvement – up to 100% reduction in defect rates
- Reduction in yield loss – 50-100%

### Program format

The Competitive Manufacturing program is a nationally recognised training program providing staff with real workplace based projects to improve their processes. Upon successful completion staff are awarded a Certificate or Diploma in Competitive Manufacturing.

The levels may vary by staff role as follows:

Certificate III in Competitive Manufacturing – Team Member

Certificate IV in Competitive Manufacturing – Team Leader / Supervisor / Technician

Diploma in Competitive Manufacturing – Manager

## **Government funding availability**

There are two (2) types of funding available and this varies by state. The two (2) formats are:

1. Traineeship funding (Federal Government = \$5,100 per eligible participant for Certificate IV trainees (New South Wales and Queensland also fund Certificate III). This funding is available at any time. The subsidies are paid directly to the employer.
2. Productivity Places Program (PPP). This program is a jointly funded initiative between the State and Federal Governments and provides between 85-90% funding for higher level traineeships (Certificate IV and Diplom). PPP Funding is limited to certain numbers per funding round and subsidies vary by state. The subsidies are paid directly to the training provider.

## **Which sectors can use this program?**

The Competitive Manufacturing program is suitable for any food or beverage sector company or their supply chain partners. The program can be tailored to suit industry needs as required.

## **Examples of companies currently engaged in the program include:**

Beverages – bottling, canning, tetrapak, distribution and warehousing, R&D, quality

Food Ingredients – dry blending, herbs and spices, aseptic

Meat Industry – abattoirs, boning rooms, by-products, leather tanning and leather goods, cool stores

Dairy Industry – milk reception, powder plants, cheese processing, packaging, cool stores

Grains, Seeds – harvesting, storage, blending, stock feeds

Agri-Sector – farm equipment, manufacturers, trailers, stockyards

Many companies in the food and beverage sectors are now taking advantage of this government funded initiative to improve their culture, productivity, quality, safety and competitiveness.

**This is the first in a series of articles on the benefits of Continuous Improvements in food and beverage processing.**

## **MEDIA CONTACTS**

### **Kim Little**

07 3488 2143

[kim.little@improvegroup.com.au](mailto:kim.little@improvegroup.com.au)

### **Bob Carter**

07 3488 2143 or 0401 623 393

[bob.carter@improvegroup.com.au](mailto:bob.carter@improvegroup.com.au)

**Bob Carter is the Managing Director of The Improve Group and is contactable on 07 3488 2143 or [bob.carter@improvegroup.com.au](mailto:bob.carter@improvegroup.com.au)**



Improve Group  
PO Box 188  
Cleveland 4163  
Australia

Ph +61 7 3488 2143  
Fax +61 7 3488 2153