
Overview

This standard is about the skills and knowledge needed to apply Design of Experiments (DOE) techniques as part of your organisation's drive to increase the effectiveness and productivity of food and drink operations. Design of Experiments are tools and techniques to achieve operational cost savings by minimising process variation and reducing rework, scrap, and the level of need for quality monitoring or inspection. This is important in the achievement of excellence and the success of manufacture, processing and supply across the food and drink supply chain.

You will need to apply and understand the principles of Design of Experiments to support improvement to meet the business objectives set out in your organisation's improvement plan. You will need to show and know how to present findings to relevant people within the organisation, including management colleagues. You will need to know how to comply with your company policy for improvement, take responsibility for your actions, and refer any issues outside of the limit of your authority to others.

This standard is for you if you work in food and drink operations including, manufacturing, processing, packing or supply chain activities. You may have responsibilities for aspects of organisational improvement in a team leadership or management role.

IMPQI257

Apply Design of Experiments (DOE) improvement techniques in food and drink operations



Performance criteria

You must be able to: