

## 649 Principles of Value Stream Mapping (VSM) in a food environment

**SQA Unit Code**

**H163 04**

**Level 3**

**SCQF Level 6**

**SCQF Credit value 4**

### Unit Summary

This unit is about the principles of Value Stream Mapping (VSM) programme as part of your organisation's drive to achieve excellence in food and drink manufacture and/or supply operations. This is important to the productivity and success of manufacture, processing and supply of food and drink within the food supply chain. Understanding current operational practice is central to the implementation of change, improvement, new practice, targets and a performance driven culture.

It includes how to use the appropriate improvement tools and techniques to create current and future state maps for the parts or materials. You will need to know how to agree objectives for the value stream mapping programme with relevant people across the organisation. You will need to understand how to implement the VSM programme and present your findings accurately to senior management. You will need 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 unit is for you if your role requires you to understand how to carry out a value stream mapping (VSM) programme to support the achieving excellence objectives in food and drink manufacture or supply. You may be a front line manager or supervisor and/or have responsibilities for all or part of the production/supply process

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. The process used to select parts or materials for a value stream mapping activity
2. The characteristics of the food and the processing activity that can support the value stream mapping activity
3. The process used to set objectives
4. The resources required for a value stream mapping activity
5. The requirements of a value stream mapping activity
6. The principles and processes essential to value stream mapping
7. The improvements that can be achieved using value stream mapping
8. The evaluation of improvement opportunities
9. How to set quantifiable objectives and targets for the future state maps

10. The techniques used to visually communicate information and results
11. How root cause analysis can support problem solving
12. System lead time and actual lead time
13. Takt time and its application in support of VSM
14. What constitutes value adding and non-value adding activities
15. How to set quantifiable targets and objectives
16. The purpose of standard operating procedures and specifications
17. The techniques used to visually communicate improvement opportunities
18. The levels of authority linked to problem resolution

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written