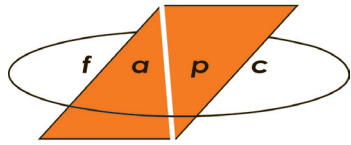


Food & Agricultural Products Center



FLASH!!

OKLAHOMA STATE UNIVERSITY™

Sept. 25, 2006

FAPC to Hold LEAN Manufacturing Workshop

STILLWATER, Okla. – The Food & Agricultural Products Center on the campus of Oklahoma State University is holding a LEAN Enterprise 101 workshop to help Oklahoma manufacturers become more competitive in their respective industries.

The interactive workshop, sponsored by the FAPC and the Oklahoma Alliance for Manufacturing Excellence, will be held Oct. 26 from 8:30 a.m. to 4 p.m. in room 120 of the FAPC.

Individuals from Industrial Solutions Inc. will provide the training for the workshop.

“Participants will learn how to reduce manufacturing cycle time, reduce work in progress, improve quality and reduce floor space,” said Jason Young, FAPC quality management specialist. “Applying LEAN principles can save time and make money by improving competitiveness.”

The workshop will consist of a mix of classroom and live practical simulation with each participant working to manufacture products in a traditional manufacturing environment that is hectic and chaotic, Young said.

“Anyone who is currently or will be responsible for implementing process improvement within an organization should attend this workshop,” Young said. “Organizational leaders are highly encouraged to attend to experience firsthand the possibilities of improvement.”

Management commitment encourages and motivates the implementation of LEAN practices, Young said.

“Participants will learn how to reduce manufacturing cycle time, reduce work in progress, improve quality and reduce floor space. Applying LEAN principles can save time and make money by improving competitiveness.”

*Jason Young
FAPC Quality Management Specialist*

LEAN manufacturing principles establish a systematic approach to eliminating waste, creating flow throughout the whole organization and implementing a long-term plan to streamline operations for success.

These principles transform the way manufacturers do business by eliminating non-value-added activities to produce more with existing resources.

“The principles behind LEAN that have been implemented in manufacturing for more than a decade also will work in the food-processing industry,” Young said. “There are many similarities between producing food products and other products.”

For example, both have raw materials at the start of the value stream, Young said. The raw material is processed through steps to add value to make them into a finished product for distribution.

The LEAN principles are already being applied by food-processing companies throughout North Ameri-

ca. Those companies have already reduced their lead time and are reaping the benefits on their bottom line, Young said.

The cost of the workshop is \$250 per participant and includes books, classroom materials, parking, snacks and lunch. Registration is limited to the first 18 registrants, and a certificate will be presented to each participant upon completion of the workshop.

To register, contact Terra Blevins by calling (405) 744-6071 or sending an e-mail to terra.blevins10@okstate.edu, or register online at www.fapc.biz/pages/lean.htm.

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Jason Young is the quality management specialist for the FAPC. He may be contacted by calling (405) 744-6071 or e-mailing jason.young@okstate.edu .
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