

Lean Pizza

Basic Training with Hands-on Simulation

ISI Course Catalog

Lean 101*

Value Stream Mapping

5-S Workshop*

Lean Office

Lean Pizza

Kanban Workshop

Quick Changeover Workshop

Training Within Industry Workshop

Total Productive Maintenance Workshop*

Cell Flow Workshop

Lean Implementer Certification

Measurable Management®

*Available in Spanish

For More Information:

Industrial Solutions – ISI
10404 E. 55th Pl, Suite G
Tulsa, OK 74146
918-280-9051
www.isiworld.net



Objective

The goal of Lean Pizza is to equip food processors to be more competitive in their respective markets. Through understanding how to implement Lean Principles, participants can make changes in their production plant that will eliminate waste, maximize productivity and increase profits. The class will yield immediate results as students return to their workplace with an understanding of waste and how to begin eliminating it from the process.

Participants

The workshop is designed for up to 18 people.

Duration and Location

The workshop is one day for a total of 8 hours. Lunch is provided.

Pre-requisites

There are no pre-requisites for this course.

Fee

Information on fees can be obtained by calling 918-280-9051, or visiting www.isiworld.net for contact information.



Course Content

Participants will learn the basic definitions of terms used in Lean Manufacturing. They will learn how to reduce processing cycle times by 80%, reduce work in progress up to 90%, reduce floor space up to 75%, and improve quality up to 90%. The class consists of a combination of classroom learning and live simulation to develop Pull Systems through Cell Flow development.



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