

# Supply Chain-From Start to Finish

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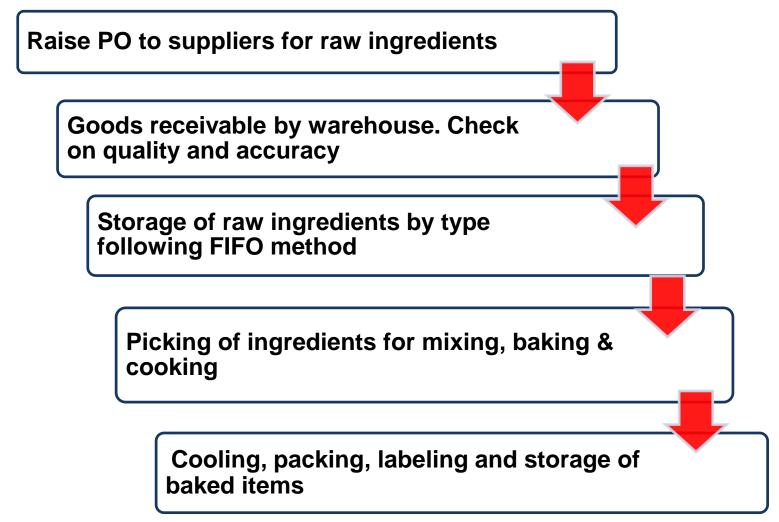
### What is Supply Chain



- Supply Chain definition varies according to industry
- For Tedboy, essentially the baked goods supply chain starts from raw ingredients and ends with delivery of finished products to end consumer
- Each stage needs careful planning and continuous process improvement to optimize efficiency while maintaining quality

### Supply Chain Flow (1)





# Supply Chain Flow (2)



Process orders in by customers, inform relevant departments, issuance of Invoice/Delivery Orders



Pick and pack, send to various locations by timing and delivery route (daily)

### Successful Supply Chain Management



- Inventory holding is minimized
- Cost is reduced by
  - Optimizing production cost
  - Minimizing wastage from production
- Production timeline to customers improved (speed to market)
- Flexibility/customization can be enhanced

## Daily Challenges We Faced



- Material loss due to error/reject
- Over ordering of ingredients that is slow moving 

  stock pile, expiry
- Wastage due to trimmings, perishable fresh products (fruits & vegetables)
- People
- Capacity limitation
- Rising ingredient cost

### Overcoming Challenges



#### People

Improving knowledge and discipline

In-house meeting, constant engagement, micro team meeting for quicker decision making

Cultivate transparency in work environment

#### **Process**

Automation in processes to reduce manual manpower

Inventory system management

Real time reporting

#### Equipment

Invest in machinery with greater output

Scheduled maintenance to prevent breakdown

#### Ingredients

Negotiate better pricing with suppliers

Reduce wastage by monitoring usage, par level and weekly movement. FIFO

Better storage environment (separate ingredients), labeling

Just enough inventory holding month end

#### **Product**

R&D with more local products to reduce dependence on imported goods

Increase shelf life for fresh baked products by tweaking baking, storage & packaging method

Work closely with sales & marketing department to push certain products

### Summary



- Our supply chain process is derived from our commitment to our customer
  - Baked fresh daily
  - No additives/preservatives/improvers added in our food
- With this, we build discipline and processes in place to reduce stock days
- We invest in system to simplify the process of ordering between outlets and central kitchen
- We also develop new roles within our production leaders to be a food saver

### Who is Tedboy?



The Story of Tedboy Bakery