



## Executive Summary

B & D Meats (1995) Inc is a Saskatchewan owned and managed meat processing, butcher shop specializing in producing beef jerky, sausage, pepperoni sticks, bacon, marinated hams and other local favorites. In business in North Battleford, Saskatchewan for 4 years and in the industry for over 30 years with former operations in Weyburn, Saskatchewan. Since starting in the industry the company has experienced many successes and challenges that go with the industry and markets.

Some processes are manual and many are inefficient. The 100 plus year old building was not laid-out for today’s business, consequentially there is poor use of space, time and resources.

To close the gap between the current and future states for B&D Meats, the following improvements are recommended:

1. Replace existing smoke house.
2. Replace the current sausage stuffer.
3. Add bowl cutter.
4. Replace tumbler.
5. Replace freezer main level.
6. Build a cooler room in lower level.

The following criteria were used in the decision-making process:

	Smokehouse	Sausage stuffer	Tumbler	Bowl Cutter	Upper level freezer	Basement Mods
Automation	√			√		
Process Improvement	√	√		√		√
Technology Adoption	√				√	
Efficiency ↑	√	√	√	√	√	√
Quality ↑		√			√	
Throughput ↑	√	√	√	√		
Labour ↓	√	√	√	√		√