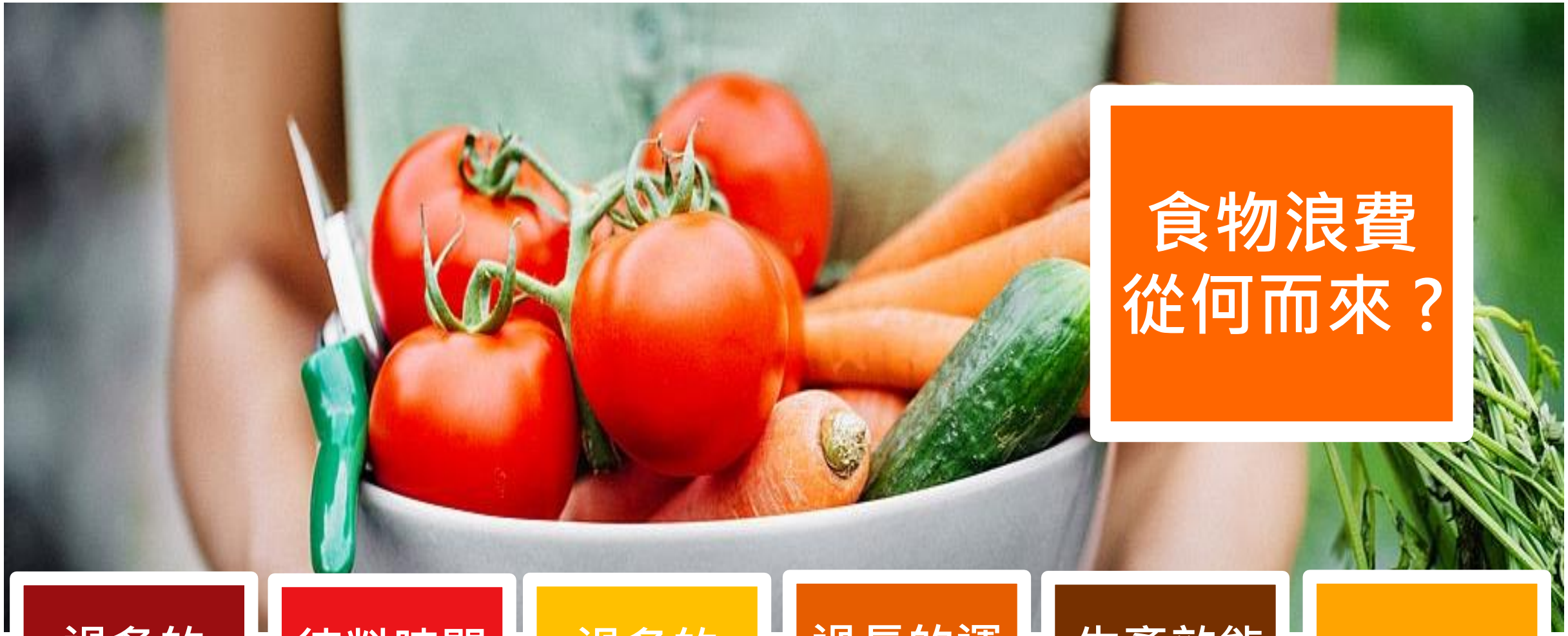
如何降低供應鏈食物浪費

和德昌 麥當勞授權發展商

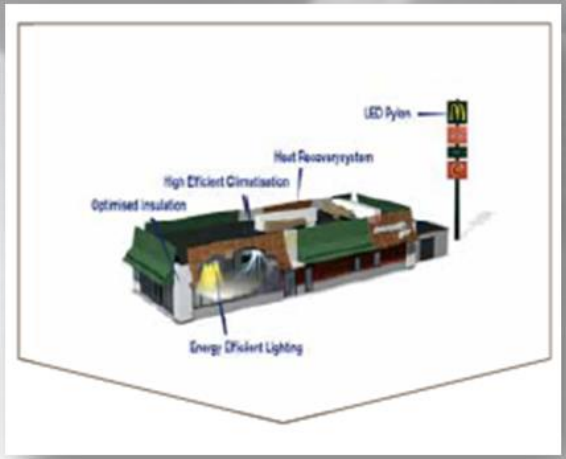


食物浪費從何而來？

- 過多的生產 Over Production
- 待料時間過長 Waiting
- 過多的庫存 Inventory
- 過長的運輸時間 Transportation
- 生產效能待加強 Productivity
- 高不良率 Defects

We Aspire to

...develop the most environmentally efficient restaurants and supply chain throughout the world.



BETTER TOGETHER

Passionate

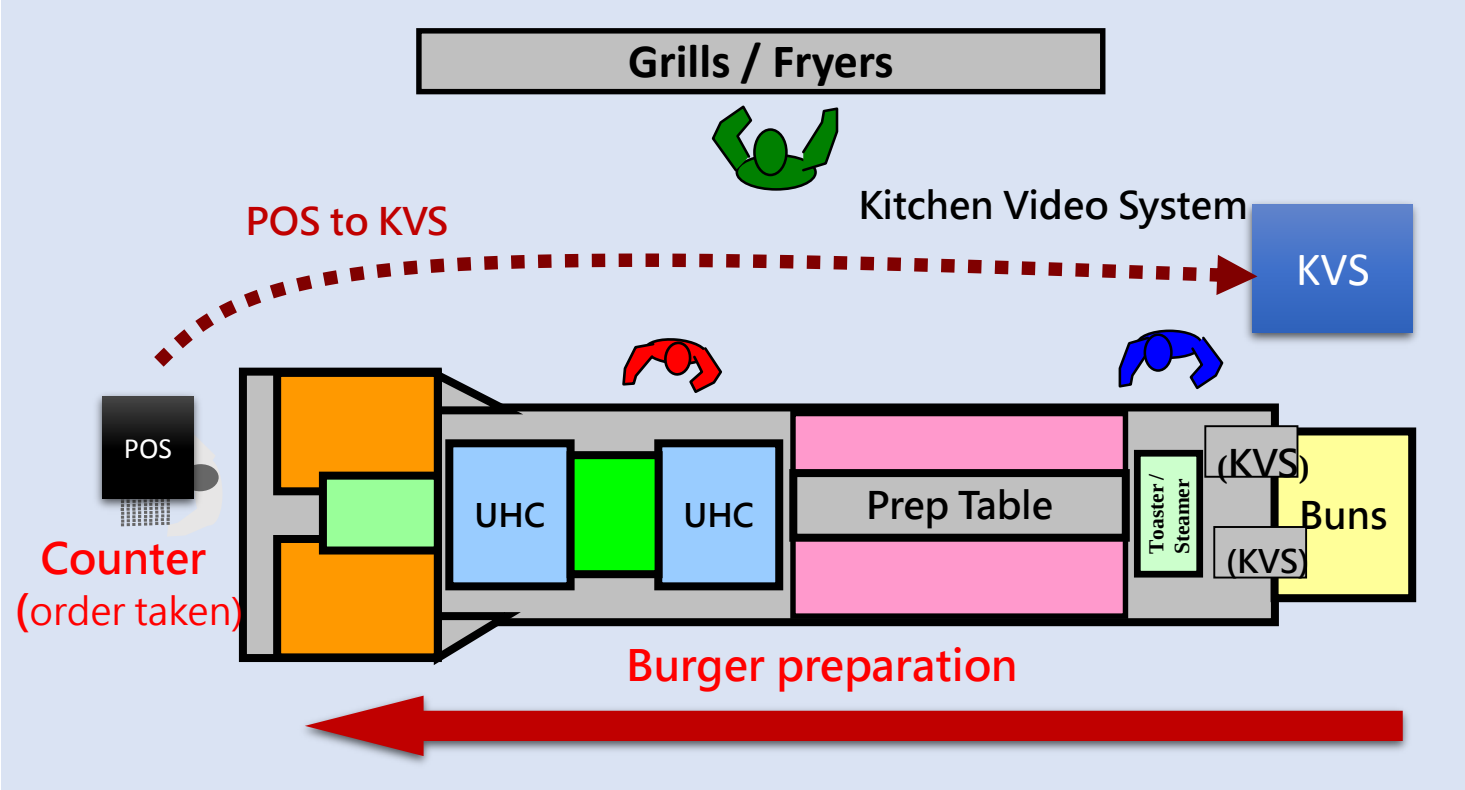
1. Responsive
2. Urgency
3. “We” > “I”
4. Restless
5. Internal GPS

餐廳

餐廳的精實管理系統 - 為你現做, 食材不浪費

McDonald's Restaurant Food Waste Management
A Lean Food Preparation System – Made for You

New Technology Application
Enhance Ordering / Food preparation



Key ac

1. Or ystem Integration

2. Di urs volume pr aste

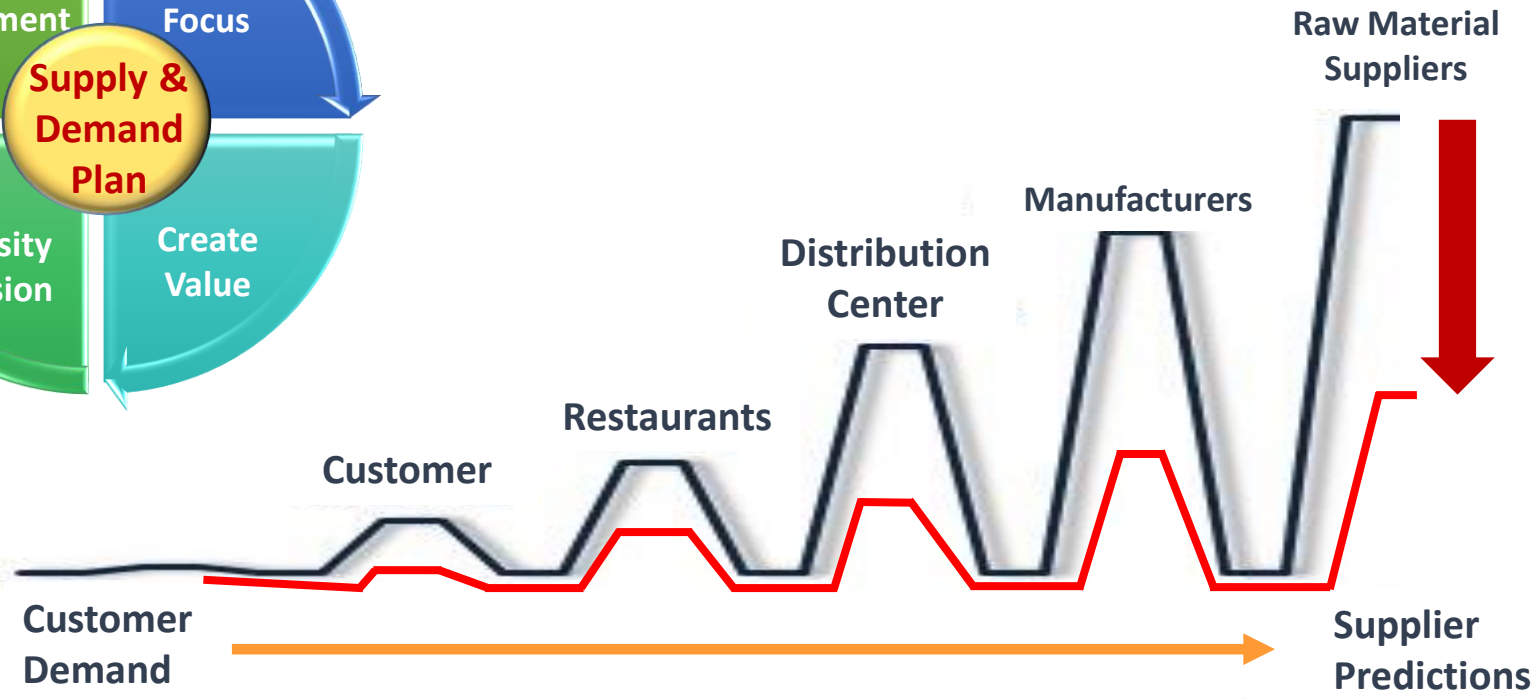
3. New cooking equipment investment to enhance efficiency

People | Product | Process | Communication | Equipment | Physical Plant

後勤單位

跨部門協同產銷會議, 全面彼此支援不脫鉤

Reduce over-production through streamline Supply Chain process, systematic demand forecast and back-up plan



- Plan ahead
- Information transparency and timely
- Contingency plan ready

供應鏈

支持本土, 協助經濟化農業生產

Promote local pride and drive economically farming

台灣農 第一

食餐廳

A Better McDonald’s