

Project Title

Achieving Cost Savings through Reduction in Production of Chicken & Vegetable Soup

Project Lead and Members

Project lead: Kelvin Yee

Project members: Han Nam Chin, Ho Hong Shin, Choo Kok Seng

Organisation(s) Involved

Ng Teng Fong General Hospital

Healthcare Family Group Involved in this Project

Healthcare Administration

Applicable Specialty or Discipline

Operations, Food & Beverage Services

Aims

The aim of the project is to reduce wastage cost for both soup and the plastic vacuum bags, as well as to improve the taste of the soup served to patients.

Background

See poster appended/ below

Methods

See poster appended/ below

Results

See poster appended/ below

Lessons Learnt

Constant monitoring of usage pattern and initiate the reduction of cooking can help reduce food wastage as well as consumable wastage. With the same amount of ingredients used, this improved method will help to improve the taste of soup served to patients.

Conclusion

See poster appended/ below

Project Category

Care & Process Redesign, Value-Based Care, Productivity, Cost Saving

Keywords

Soup Production, Kitchen Consumables

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ACHIEVING COST SAVINGS THROUGH REDUCTION IN PRODUCTION OF CHICKEN & VEGETABLE SOUP

MEMBERS: KELVIN YEE, HAN NAM CHIN, HO HONG SHIN, CHOO KOK SENG

- SAFETY
- PRODUCTIVITY
- PATIENT EXPERIENCE
- QUALITY
- VALUE

Define Problem/Set Aim

Opportunity for Improvement

On a daily basis, a total of **37** packets of chicken and vegetable soup had to be discarded daily.

Leftover chicken and vegetable soup have to be discarded after 1 day in chiller as they cannot be re-used for next day. The wastage cost include cost of plastic vacuum bags used to pack the soup.

In addition, we also receive feedback from patients that our chicken and vegetable soup taste bland.

Aim

The aim of the project is to reduce wastage cost for both soup and the plastic vacuum bags, as well as to improve the taste of the soup served to patients.

Establish Measures

Current performance

Chicken and Vegetable soup is prepared in large boiler. On daily basis, 40 packets (100litres) of chicken stock and 40 packets (100 litres) of vegetable stock is prepared. A total of 80 packets are prepared (200 litres)



But we used 36 packets of chicken soup and 7 packets of vegetable soup per day only. Total 43 packets of soup were used.



Sample of Chicken Soup packet that has been packed in plastic vacuum bag.

Analyse Problem

There were **37** packets of unused chicken/ vegetable soup thrown away per day, which translates to material wastage (plastic vacuum bags) of \$15.54 per day / \$5672.10 per year

Cost of 1 Vacuum Packet	\$0.42
Cost of 37 Vacuum Packets	\$15.54

Select Changes

Probable solutions

The team identified the usage patterns and proposed 2 key changes to reduce wastage

- A. To reduce the amount of chicken and vegetable soup prepared.
- B. Work with Quality Assurance (QA) to increase the shelf life of chicken and vegetable soup from 1 day to 3 days.

Test & Implement Changes

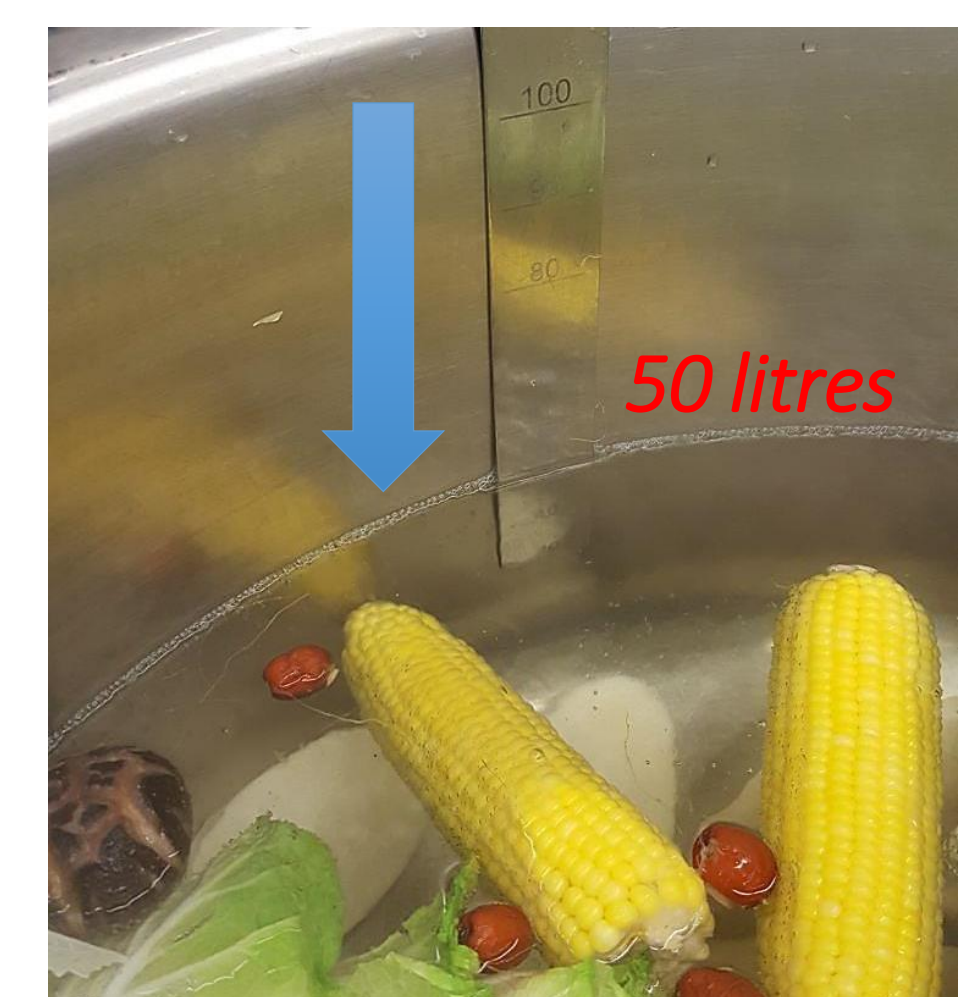
After implementation,

- A. The total number of chicken and vegetable soup packets prepared is reduced to **44** packets per day



Chicken Soup

- Reduce to 60 litres of Chicken soup = 24 packets
- Same Amount of ingredients



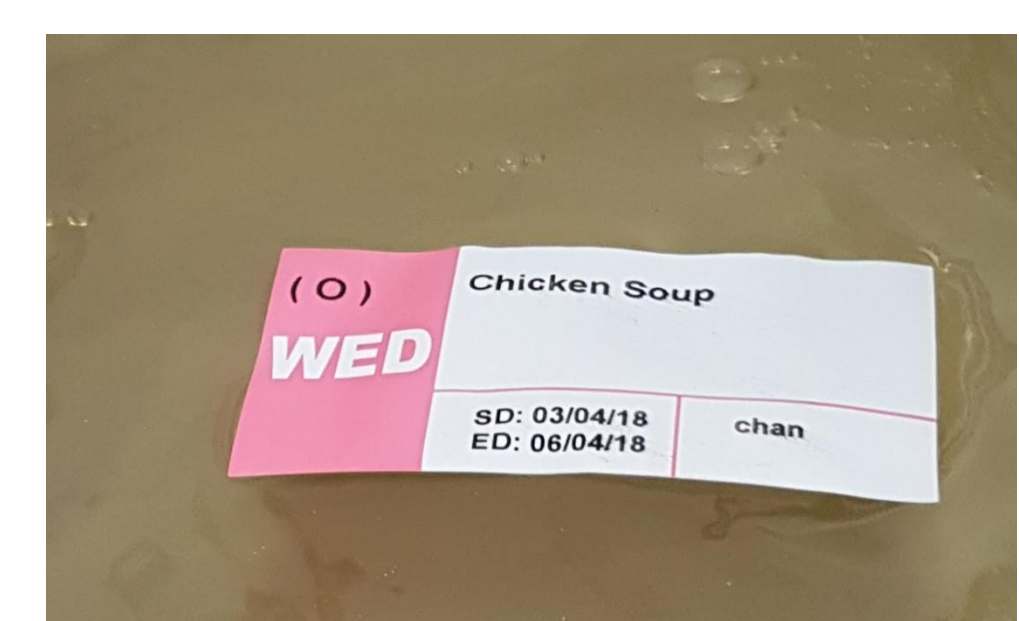
Vegetable Soup

- Reduce to 50 litres of Chicken soup = 20 packets
- Same Amount of ingredients

- B. In addition, after lab samples testing from QA side, we are able to increase the shelf life of chicken and vegetable soup to **3 days**.



"P" Production Day



Soup in unopened bags can be kept in chiller for use up till 3 days later

Outcome Results & Benefits

- There is further food wastage reduction by allowing soup to be store in chiller for use up to 3 days.
- Total cost saving:

Spread Change/ Learning Points

Key Learning Points

- Constant monitoring of usage pattern and initiate the reduction of cooking can help reduce food wastage as well as consumable (vacuum) wastage
- With the same amount of ingredients used, this improved method will help to improve the taste of soup served to patients