A Study on Eliminating 8.93 % Production Loss Encountered in Producing Nissin Ramen – Beef amounting to to Php 1,007,251 from the month of June - November 2013.

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ABSTRACT

This study is focused in eliminating 8.93 % production loss experienced by Nissin –Universal Robina Corporation in the production of Nissin – Ramen Beef. It discusses different factors that contribute to the loss experienced by the company. Through gathering necessary data and information, it is determined that far distance between processes, no material-handling equipment, machine malfunction, and incorrect method of loading noodle cake to conveyor are the main causes of the problem. In addition, different alternatives are provided to help eliminate the loss encountered to satisfy the needs and demands of the company and customers.

