

ABSTRACT

Chowking Foods Corporation is a wholly owned subsidiary of Jollibee Foods Corporation. It combines two distinct restaurant policies – the traditional Chinese restaurant and the western-style fast food restaurant – to become a strong and recognizable leader in the Philippines' highly competitive fast food industry. Their aim is to satisfy the discriminating needs of their global consumers by serving them consistent, high-quality food products in a friendly, caring atmosphere at prices they can truly afford. CFC strongly believes that the maintenance of quality and productivity are the most important factors needed to remain in the field. But aside from what was aforementioned, there are still some things that has to be improved. This study aims to formulate solutions to eliminate the 5.17% production loss in in the Packaging and Boxing Section of Sichuan Chili Oil. These includes: conversion of manual procedure through automation in the Packaging Section, hiring additional workers in the Boxing Section to attain the standard time, implementation of preventive maintenance in the Kettle Cooking Equipment used in making the product itself and Biro Grinder used in Vegetable Preparation, and providing modes of transportation for the employees to and from the manufacturing plant. Indeed, these are the factors that contribute to the 5.17% production loss being experienced by the company from the months of June 2014 to November 2014. It affects the company through customer dissatisfaction and consequential loss, and most of all, profit loss.

