



Latinos Unidos  
U S A L L C

# WHO IS LATINOS UNIDOS USA LLC

Latinos Unidos USA is an emergency service food company that works on massive disaster and critical events.

We understand the fast paced and complex demands of an emergency or disaster situation and understands that any delay in business operations means lost revenue for our clients. Our team have the ability to respond on multiple events simultaneously and rapidly began operations to provide critical services.

# METRICS

- Currently the production output on average 17,800 sandwiches
  - Client requires an average of 20,000 sandwiches daily
- Temperature of sandwiches needs to be below 39 Fahrenheit at delivery



## OUR PLAN

- Create a plan to organize employees in sections/areas
- Increment productivity to be on clients needs
- Organize logistics to be delivering at the right time with the correct temperature.

## PROBLEMS

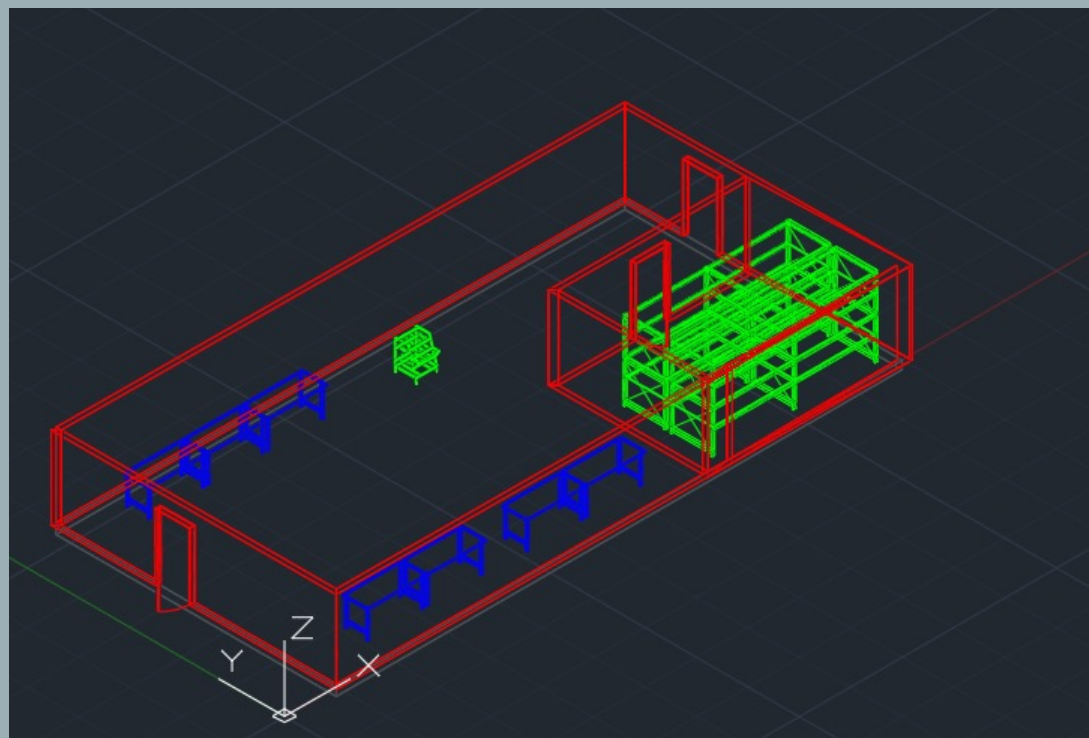
- Needs help on organizing people to increase productivity
- Not meeting 100% percent of client necessities
- Logistics needs to be coordinated with the routes we are taking to mantian the especified temperature by the client.

# PRODUCTIVITY

- At the beginning of the project latinos unidos was producing an average of 12,800 sandwiches per day, the timing on preparing food was very slow and organization was our main issue.
- I increase the number of sandwiches to 20,000 daily (our client request) on dividing employees into different sections and groups so the production will be always functioning and not stopping. I implement small 10 minutes breaks in between every two hours per shift to recuperate energy and maintain same productivity all shift.



# LAYOUT





# PRODUCTION

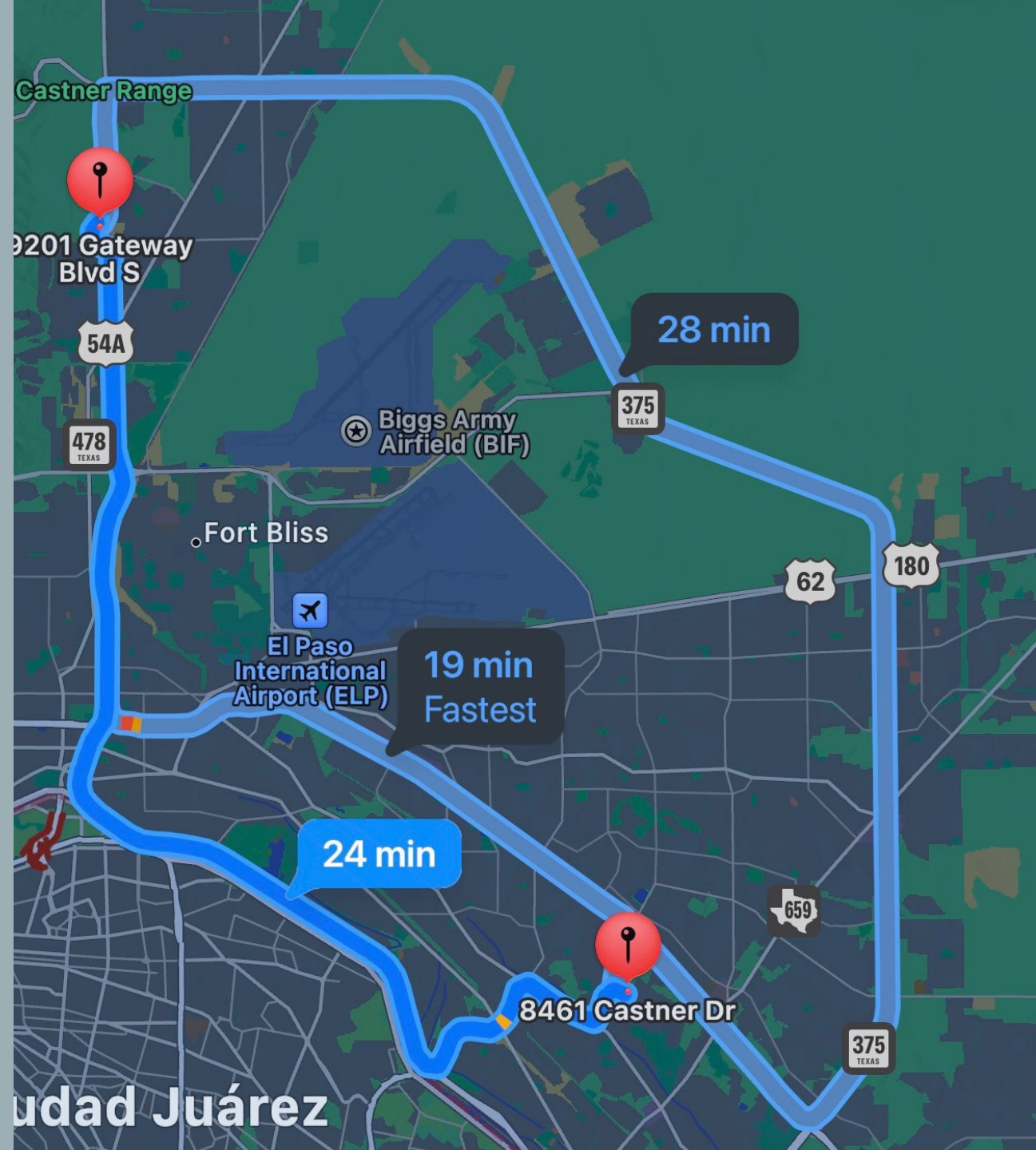
In order to maintain and increase the production.

- Adding 10 more employees
- Buy two more walking freezers

# TEMPERATURES

- Temperature needs to be below 39 farenheit
- Depending on date and time we use diferent routes to maintain the low temperature
- The weather is very important to maintain the temperature on the right place, because when is summer time freezers needs to be colder and we need to storage less sandwiches on each freezer
- VVhen the weather is cold, we need to lower the temperature of the freezers and have the sandwiches outside the more possible time time

# MAP ROUTE



# LOGISTICS

Unloading/Loading and Time frame of delivering maintaining the require temperature by the client by adding employees makes the delivery time more accurate.

Accommodation of the freezers near the unloading/loading area make this process easier and faster to keep the times on frame.



## IMPROVEMENTS

- Meeting with the client weekly to review errors and checking the possibility of an order increase.

	February	March	April	May
Process	Average			
Opening ham				
Opening cheese				
1st part of bread				
2nd part of bread				
Packing				
Total	800/1hr	950/1hr	1115/1hr	1300/1hr
	6400/8hrs	7600/8hrs	8920/8hrs	10400/8hrs
	12800/day	15200/day	17840/day	20800/day

# Recommendations

- Keep the design plan but always open to grow, depending on the necessities of the clients.
- Have all the employees trained for all positions

# Restrictions/Limitations

- Was not able to hire 10 more employees to keep our budget, so I only had to hire 8 employees.







THANK YOU

Any Questions?