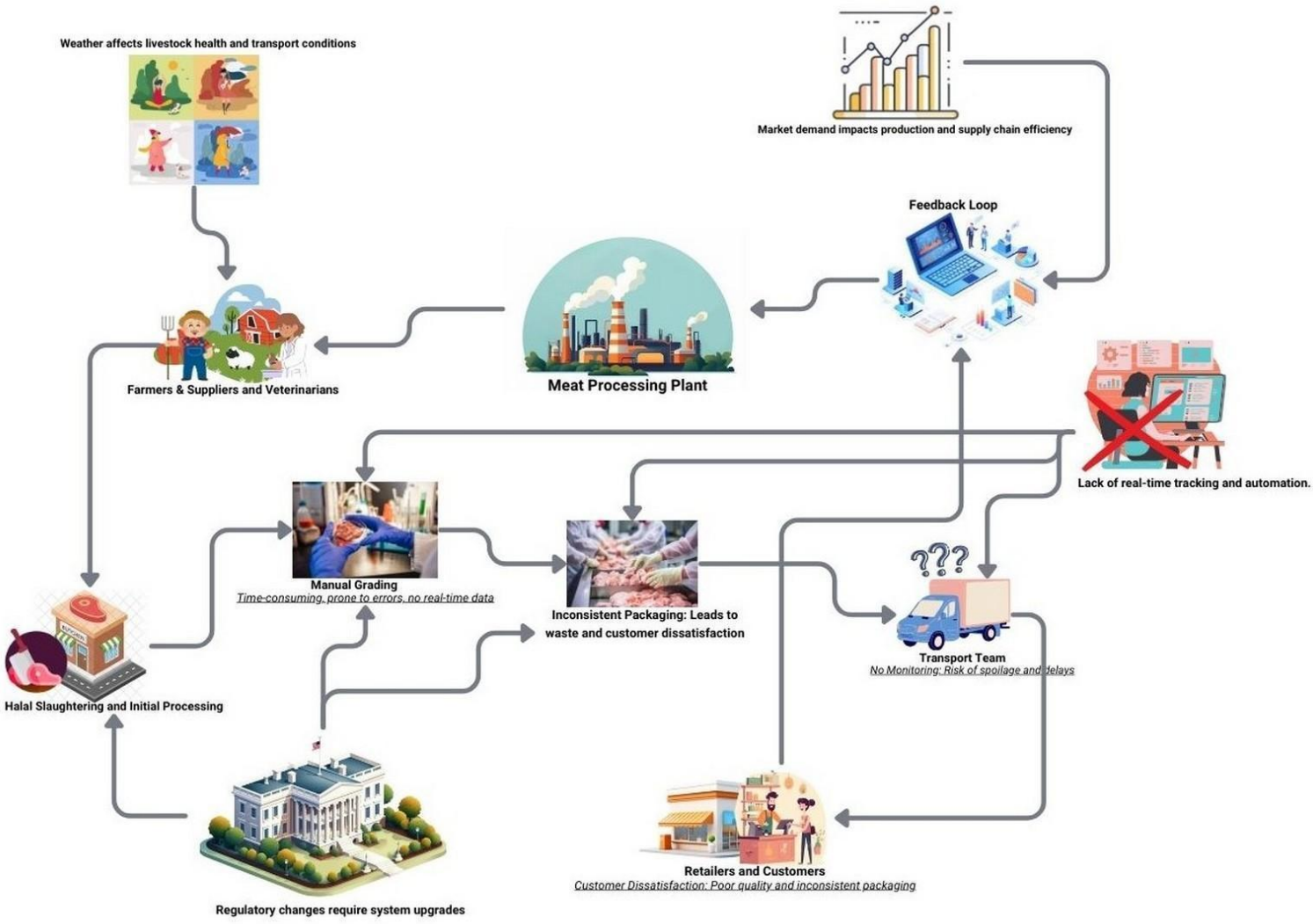

Fig : As-is

Explanation of the Rich Picture(As-Is)

Overview

The rich picture represents the entire meat processing supply chain, highlighting key components, stakeholders, and challenges within the system. It visually maps out the process from farmers to customers while emphasizing inefficiencies, external factors, and potential areas for improvement.

Key Components and Connections

1. Farmers & Suppliers → Veterinarians

- Farmers provide livestock for meat production.
- Veterinarians inspect and certify animals as healthy.
- Challenge: Weather conditions impact livestock health.

2. Veterinarians → Meat Processing Plant

- Once certified, animals are transported to the meat processing facility.
- Challenge: Regulatory changes require system upgrades.

3. Meat Processing Plant → Slaughterhouse Workers

- Animals undergo halal slaughtering and initial processing.
- Meat is prepared for further grading and packaging.

4. Slaughterhouse Workers → Grading Team

- Meat is graded manually based on quality standards.
- Challenge: Manual grading is time-consuming, error-prone, and lacks real-time data.

5. Grading Team → Packaging Team

- Graded meat is cut, cleaned, and packaged.
- Challenge: Inconsistent packaging leads to waste and customer dissatisfaction.

6. Packaging Team → Transport Team

- Packaged meat is loaded onto transport trucks for delivery.
- Challenge: Lack of real-time tracking causes delays and spoilage risks.

7. Transport Team → Retailers

- Meat products are delivered to retailers for sale.
- Challenge: No monitoring system results in delivery inefficiencies.

8. Retailers → Customers

- Retailers sell meat to customers.
- Challenge: Poor quality and inconsistent packaging lead to customer dissatisfaction.

9. Customers → Feedback Loop

- Customers provide feedback on meat quality.
- Challenge: The feedback loop is slow due to manual collection methods.

AS-IS Analysis

The AS-IS representation in the rich picture illustrates the current state of the meat processing system, focusing on inefficiencies and challenges that hinder operational effectiveness.

1. Weather Conditions

- External factors affecting livestock health and transport efficiency.

2. Manual Grading Process

- The system relies on manual meat grading, which is prone to errors and inefficiencies.
- No real-time data tracking, causing potential quality inconsistencies.

3. Inconsistent Packaging

- Leads to customer dissatisfaction due to quality variations.
- Increases waste in the supply chain.

4. Lack of Real-Time Tracking

- The transport team has no visibility over shipments.
- Leads to delivery delays and risk of meat spoilage.

5. Customer Dissatisfaction

- Customers experience poor quality and inconsistent packaging.
- Feedback collection is slow and inefficient, delaying improvements.

6. Regulatory Challenges

- Compliance with new regulations requires upgrades in processes and systems.

7. Market Demand Fluctuations

- Sudden shifts in demand create pressure on the entire supply chain.
- Inefficient processes struggle to adapt quickly to demand changes.

Conclusion: The AS-IS model highlights inefficiencies such as manual grading, inconsistent packaging, and the lack of tracking, all of which contribute to delays, waste, and customer dissatisfaction. Addressing these issues requires automation, real-time monitoring, and process optimization for better supply chain performance.