

# As-Is and To-Be Process

## 6.0 As-Is and To-Be Analysis

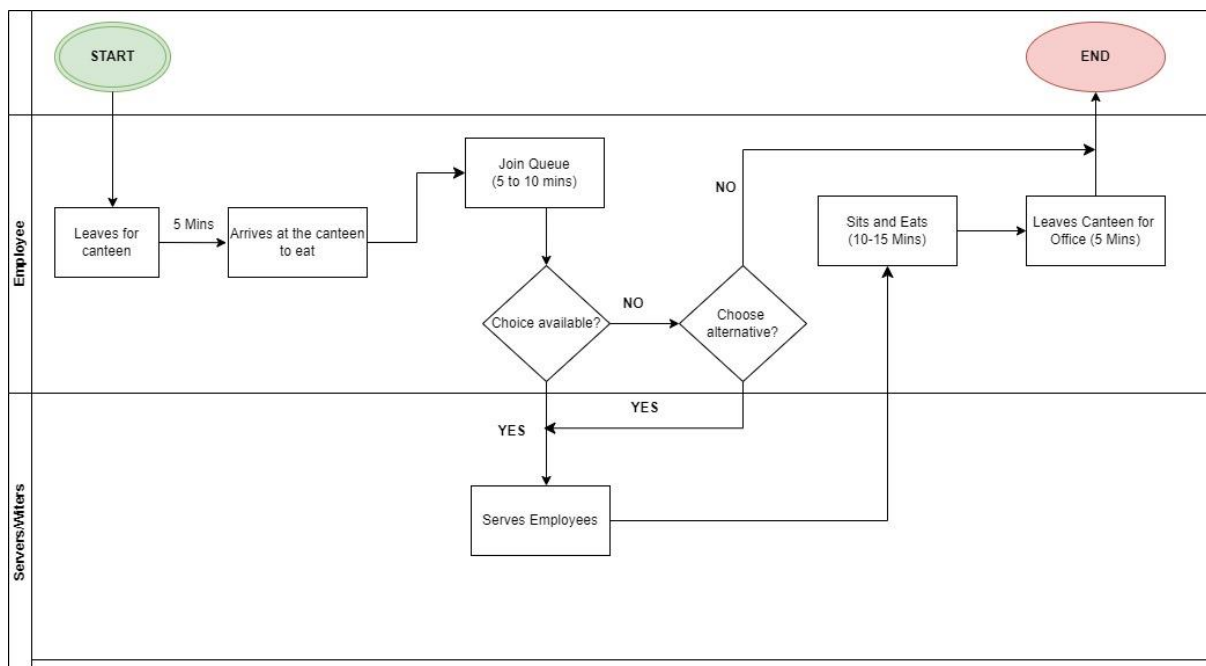
This section will highlight the current state of operations (As-Is) and the proposed optimized state (To-Be) to address identified challenges. Here's I can structure and display it effectively:

### 6.1 As-Is (Current state of operation)

The As-Is analysis examines the current state of the canteen's operations, highlighting inefficiencies like long waiting times, food wastage, and manual inventory tracking. It identifies the bottlenecks in the existing workflow, such as peak-hour crowding and lack of pre-ordering options.

#### 6.1.1 As-Is Diagram:

Current Canteen Workflow

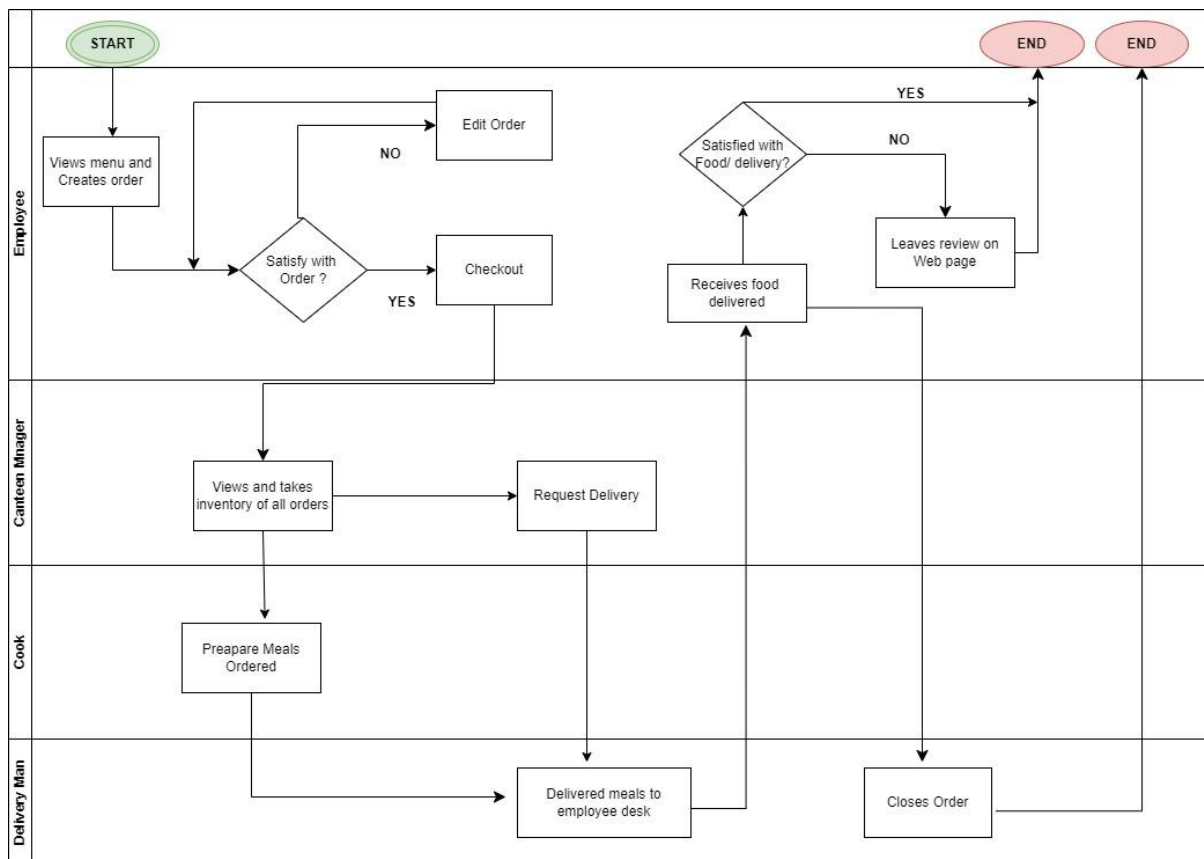


## 6.2 To-Be (Optimized Future State)

The To-Be analysis envisions the optimized future state, leveraging digital solutions to streamline operations. It proposes features like pre-ordering through an app, automated inventory management, and real-time order tracking to improve efficiency, reduce wastage, and enhance employee satisfaction.

### 6.2.1 To-Be Diagram:

#### Optimized Canteen Workflow



### 6.3 Comparison of As-Is and To-Be Process:

Aspect	Current (As-Is)	Optimized (To-Be)
Queue	Long queues during peak week	Schedule pickups for eliminates queues
Order accuracy	Error in manual order handling	Digital orders ensure accuracy
Employee satisfaction	frustration due to delays and limited choice	Provide seamless and customized experience for employee
Operation costs	High due to inefficiencies	Low operation cost due to better resource management
Food waste	Over production leads to wastage	Demand forecasting minimize the wastage