A maltings is an area that takes cereal grains and converts them into malt by the process of soaking the grains in water to trigger sprouting in a “steeping vessel” followed by the “germination” process, then drying it in “kilning vessel” to stop further growth. The malt is then past to a brewery for beer and whiskies but also has uses in certain foods. The role of the information systems in the enterprise is used to control which vessel the grain is going into, how much time the grain is to be spent in the steeping process, control of the CO2 levels in the germination process and the time spent in the kilning process.

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| --- | --- | --- | --- | --- | --- | --- |
|  | What  (Things/Data) | How  (Processes/Function) | Where  (Locations) | Who  (People) | When  (Time) | Why  (Motivation) |
| Scope  (Planner) | Approved grains | Approved processing techniques | Owned properties | Employees,  Management | Customer orders | Business targets |
| Business Model  (Business owner) | Company assets | Processing techniques for customer needs | Location of facilities | Employee rota | Customer demand | Business profitability |
| System Model  (Designer) | Optimal system operation | Optimal technique for order specifications | Location for optimal production | Employees,  Management | Order schedule | Order fulfilment |
| Technology Model  (Implementor) | Practical system operation | Production plan based of expected outcome | Ideal location for efficient and high-quality production | Employee rota | Order schedule | Production guidelines |
| Detailed Representation  (Subcontractor) | Prepare vessels/kilns | Production plan | Location of grains | Production security | Stage completion | Strategy based on grain, time and location |
| Functional Areas  (Functioning System) | Grains | Malting process | Main production site | Employees, management | Production schedule | Prepared staff and equipment |