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Module 5 Assignment

2/6/2025

Dinner VSM

Cleaning

Dinner

Cooking

Prep work

Decide what to eat

Pre-heat oven

Gather ingredients

Assemble food

Cook/ bake

Let the food cool

Dish up food

Eat food

Cleanup

Load dishwasher

|  |  |
| --- | --- |
| Pre-work | 10 mins |
| Cooking | 60 mins |
| Dinner | 30 mins |
| Cleaning | 20 mins |

Estimated cycle = 120 minutes (2 Hrs)

Optimize my process

Eliminating waste – I could plan what I will be having for dinner ahead of time for a week in advance at a time. That could eliminate about 1 to 2 minutes. Organizing ingredients to be easier to find could eliminate 3 minutes of gathering ingredients.

Workflow Orchestration – Some of the dishes could be loaded into the dishwasher during the cook/bake step. Any messes created while assembling food could also be cleaned during the cook/bake step. Then the cleaning step would be limited to the messes and dishes from the dinner phase.

Governance Models – A risk created by the value stream is the chance of leaving the oven on. A security protocol to turn the oven off after the food has finished cooking should be added to prevent fire hazards. A second check during the cleanup phase would add a second layer of security.

Reference

Knight, L. (2020, October 29). *3 easy steps for using VSM in everyday life*. ConnectALL. https://www.connectall.com/3-easy-steps-for-using-vsm-in-everyday-life/