SQL Query 1 – tacking rejections

Objective - Rejection is a waste and reduction of this would directly improve the bottom-line. A report for analytics, action and management review of information will help bring focus the Quality Reject Reduction (QRR) program. RM/PM rejection can also be recovered from vendors depending on contract clauses. Quality team drives this measure with a target of QRR less than 0.5% of Gross revenue

Approach - This query would extract data for quality reject of FG & RM/PM stocks by sites from Site_inventory table. We will then join it with Inventory_master table to get SKU description and determine cost of each product. The objective is to show rejection value by SKU at various sites

The data will be pulled once every day as all quality rejects are destroyed by the end of the day. Since the inventory data is transactional - the above information will have to be stored in another database for trend and other analytics.

```
(SELECT x. Location_type FROM Site_details x WHERE x.Location_id = a. Location_id) AS Location_type, a.Material_code, b.Material_description, b.Material_type, a.Quality_reject, a.Quality_reject * b.Material_value_perUnit AS Total_writeoff_value

FROM Site_inventory a

LEFT JOIN Inventory_master b
```

ON a.Material code = b.Material code

WHERE a. Quality reject > 0

SQL Query 2 – tracking freshness

Objective – Our research has shown FG Product freshness is a key driver for sales. The management is committed to deliver products within 1 day of manufacturing for all FG SKUs with shelf life less than 5 days. Committed Freshness Delivered (CFD) is a Key measure and is calculated as => 1 – (FG with freshness greater than 1 days / sum of all FG); for all FG with shelf life less than or equal to 5 day. The supply chain team drives this measure with a target of 95% CFD

Approach - This query would extract data for Remaining Shelf life by sites from Site_inventory table. We will then join it with Inventory_master table to get Total_shelf_life. We will then filter out data only for FG and those with Shelf life less than 5 days. We will also calculate the % CFD by FG and Location id

The data will be pulled once every day. Since the inventory data is transactional and the aging will change everyday- the above information will have to be stored in another database for trend and other analytics.

```
SELECT x.Location_id, x.Material_code, y.Mat_desc AS
Material_description , y.Mat_qty_below_SL, SUM (x.Material_qty)

AS Total_Mat_qty, ( 1- (y.Mat_qty_below_SL / SUM
(x.Material_qty)) * 100 AS CFD%
FROM Site_inventory x
LEFT JOIN (
SELECT a.Location id AS Loc id, a.Material code AS Mat code,
b.Material description AS Mat desc, SUM(a.Material gty) AS
Mat qty below SL
FROM Site inventory a
LEFT JOIN Inventory master b
ON a.Material code = b.Material code
WHERE b.Material type = "FG" AND b.Total shelf life <= 5 AND
(b.Total_shelf_life - \dot{a}. Shelf_life_remain_days) > \overline{1}) y
ON x.Material code = y. Mat code
```

Tables with data — Site_Inventory

Site_inventory					
	Location_id	Material_code	Material_qty	Shelf_life_remain_day:	Quality_reject
100001	1001	5001	100	210	
100002	1001	,	20		
100003	1001	.	1000		43
100004	1001	5004	3	120	
100005	1001	{	10		
100006	1001	;			
100007	1001	5007	3		
100008	1001	5008	30	175	
100009	1002	5001	80	210	
100010			15		
100011	1002	<u>.</u>			32
100012	1002	5004	2	120	0
100013	1002	5005	7		
100014	1002	,	5	270	
100015	1002	5007	3		
100016	1002	{	20		
100017	1003	4003			
100018	1003	4002	11		0
100019	1003	4004	14		0
100020	1003	6002	400		0
100021	1004	4005	15	3	1
100022	1004	4003	12	27	
100023	1004	4001	10		0
100024	1004	6002	400	300	
100025	1005	4006	15	2	
100026	1005	4002			0
100027	1005	4006	10		0
100028	1005	6002	400	300	
100029	1006	4001	16		0
100030	1006	4002	11		2
100031	1006	4003	14		
100032	1006	6002	400	300	0
100033	1007	4007	16	1	
100034	1007	4006	11		0
100035	1007	4004	17		0
100036	1007	6002	400	300	0
100037	1008	4001	17		1
100038	1008	4007	13	1	2
100039	1008	4003	12		0
100040	1008	6002	400	300	
100041	1009	4001	11	2	0
100042	1009	6001	400	300	

Tables with data – Inventory_master

Inventory_master					
Material_code <pk></pk>	Material_description	Material_type	UOM	Material_value_perUnit	Total_shelf_life
4001	Cake	FG	KG	1000	3
4002	Cheesecake	FG	EA	120	3
4003	Cookie	FG	KG	550	30
4004	Doughnut	FG	EA	80	2
4005	pastry	FG	EA	100	4
4006	Pudding	FG	EA	140	3
4007	Sandwich	FG	EA	60	2
5001	flour	RM	KG	30	240
5002	Sugur	RM	KG	45	180
5003	Egg	RM	EA	5	10
5004	Baking powder	RM	KG	200	180
5005	Butter	RM	KG	600	360
5006	Yeast	RM	KG	500	360
5007	Flavouring agent	RM	Ltr	2000	180
5008	Corn Starch	RM	KG	250	180
6001	Big box	PM	EA	5	360
6002	Medium box	PM	EA	3.5	360
6003	Small box	PM	EA	2.5	360

Tables with data — Site_Details

Site_details									
Location_id <pk></pk>		Location_type	Location_address	Location_pincode	Food_	license_no	Fire_license_no	Health_license_no	Site_area
	1001	Kitchen	aksdnakns	110100		AQER12	385u73	AAEQ45PR	3000
	1002	Kitchen	iojiefna	110110		OFDB23	982j32	AAEQ45PR	2500
	1003	Store	dkgfesing	110110		RNDH38	731q65	AAEQ45PR	350
	1004	Store	fopwevv	110112		ONDG83	839s93	AAEQ45PR	400
	1005	Store	vnevn'alsmv	110114		BFID35	732s84	AAEQ45PR	280
	1006	Store	emvoms'mv	110102		FONF29	472h30	AAEQ45PR	320
	1007	Store	wokc,sz;c	110104		ONFS92	482j30	AAEQ45PR	340
	1008	Store	vmcasklcmac	110108		DONS56	904k20	AAEQ45PR	320
	1009	Online_Store	online	110110		FINS12	302102	AAEQ45PR	0