

How to Effectively Prepare & Produce Fresh in Grocery



Want the optimal operational experience in prepared foods in order to capture an unfair advantage in Fresh? Optimize the preparation and production tasks associated with realizing the potential for prepared foods across your Bakery, Deli and Meat departments.

A best-in-class production planning technology system would cover the 8 critical capabilities below. Every capability improves operational efficiency, enabling you to offer an expanded fresh food assortment, reduce ingredient shrink, and reduce labor hours; thereby driving both top-line and bottom-line growth.

Check out the top 8 components you should understand while identifying the best Production Planning approach for your stores.





Demand Forecasting & Ordering

- How granular is the forecast? Does it incorporate past sales data, weather, events, seasonal impact, and ingredient availability to forecast future demand?
- Can the solution forecast in multiples to account for how items are ordered/sold?
- How does the solution accomplish multi-run forecasting throughout the day?
- Is the forecast used to generate automated orders to suppliers, including DSD vendors for items and ingredients?



Inventory Management

- Can the system track inventory levels of raw materials and ingredients required for production? This capability ensures that there is enough inventory on hand to fulfill production requirements.
- How does it incorporate shelf minimums and safety stocks to reduce OOS?
- Can the system track perishability and automatically push prepared items into a markdown module?
- How does the solution aggregate orders from multiple channels such as eCommerce (.com) and marketplaces?



Ease of Use/Associate Experience

- Does the system allow store associates to easily check off to-prepare items off their list and get their job done faster?
- How does the system reduce human errors and simplify existing workflows?
- How easy is it to add/remove items from production plans?
- Can the solution consider prep steps needed for ingredients and back work on time needed for each based on Production schedules?



Built for Fresh Department Complexities

- How does the solution account for random weight items, cut tests and yields?
- Can the solution synchronize all fresh departments including weighted items and items without a barcode?
- Can the solution batch forecast sub recipe production needed for multiple sellable items?
- Can the system make ingredient swap adjustment due to unavailability or request for dietary restrictions?



Workflow Management

- Can the solution batch the requirements by day and time and organize it by production runs?
- Can the solution route production tasks to specific production areas for labor efficiency?
- Can the system manage the production schedule and assign tasks based on production requirements?



Real-time Monitoring & QC

- Can you monitor the production process in real-time, providing updates on the status of each task and identifying bottlenecks?
- Can the solution ensure recipes are prepared with consistency across commissaries and stores?
- Can it monitor the quality of products as they are being manufactured, ensuring that products meet the required specifications?



Reporting, Analytics, and Organizational Trust

- Can you track and forecast daily fresh food and item sales?
- What reports and dashboards are in place to maintain compliance?
- How does the solution instill trust in forecast accuracy?
- How often are stores modifying the forecast and making different quantities? Does it measure the result of these changes?



Readiness & Ongoing Training

- Can the system integrate with other systems, such as ERP systems or warehouse management systems, to streamline the flow of information and improve data accuracy?
- How does the system support hardware integrations?
- Does the partner offer guidance for change management?
- Do they offer business intelligence support services to help drive store adoption and outcomes?